

October

Official Magazine of the American Culinary Federation

10

The
National
Culinary
Review™



Have Food, Will Travel **12**

What's Up with Duck? **25**

Street Eats **32**

Squash in the Spotlight **40**


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Cover photo: Estes Public Relations

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Congratulations to Michael Matarazzo the 2010 U.S.A.'s Chef of the Year™

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Patricia A. Carroll, Director of Communications
American Culinary Federation, Inc.American Culinary Federation, Inc.
180 Center Place Way ▪ St. Augustine, FL 32095
(800) 624-9458 ▪ (904) 824-4468
Fax: (904) 825-4758
e-mail: ncr@acfcchefs.net ▪ Web site: www.acfcchefs.org**Board of Directors**

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WHY CHOOSE ACF Membership?

I've been an ACF member since late 1981/early 1982, when I joined my local ACF chapter. What did ACF mean to me? Why did I want to join? The reasons are numerous, and I would like to share with you how important it is not only to be a member of ACF, but to join an organization that supports your profession.

Many ask, why should I join ACF and what can ACF do for me. This, I believe, is the wrong approach. Instead, we should be asking, what can we contribute, and how can we improve on making ACF the premier chefs organization.

ACF has given me the opportunity to network with my fellow culinarians. This sounds simple, but it is the most important aspect of being a member of any organization. When the culture of our chapter changed with the evolution of open membership, it grew and diversified with the inclusion of chefs in all areas of the culinary arts. This gave all of us more networking opportunities.

Our profession has also changed in the last 30 years, and so has our ACF membership as a whole. The public perception of "chef" used to be a person who worked in a restaurant, hotel, country club or prestigious dining facility. Today, there are numerous opportunities for chefs in foodservice: supermarkets, healthcare, colleges/universities, corporations and schools, to name a few. And that brings



a richness of experience in all areas of our profession into our local chapters and ACF.

One of the most rewarding reasons to belong to ACF is the opportunity to share knowledge. When I first joined, I was impressed with the wealth of knowledge that chefs in the local community shared and the help they so willingly gave each other. Sharing recipes and best practices brought prominence to not only our chapter but to the city where we lived and worked.

Another huge benefit of being a member was the opportunity for us to get together and be part of the local community. Branding has always been important to any organization, but community involvement allowed us to promote our craft by giving back. There was also a bonus for us as chefs. Being part of a charitable event organized by our ACF chapter gave us prestige, and also the opportunity to promote our food operations and build on our guest base. It gave us the best of both worlds when it came to networking within our local community.

But despite all the above, there is a truly compelling reason to join ACF that is vital to the future of our profession: the

George Wong, CCC, left, executive chef, Chop Stix, Brooklyn, N.Y., and Michael Ty at the Asian Food "Festival" held at the Sheraton LaGuardia East Hotel, Queens, N.Y., Sept. 6.

Michael Ty met with staff at the Indianapolis Marriott Hotel Aug. 31: front row, left to right, Shannon Mitchell, Maria Hernandez, Maria Ramirez, Maria Ortega, Imelda Hernandez, Raul Magollanes, Amber Naqvi, Thomas Mah, Roderick White and William Price II; back row, left to right, Robert Drake, Salvatore Serrito, Charles Fox, Ty and Michael Vlasich CEC, AAC, the hotel's executive chef.

nurturing of the next generation of cooks and chefs. Back when I was in culinary school, there was only a handful of culinary programs across the U.S. Today, there are more than 700 culinary programs offering education in culinary arts. This means that thousands of students graduate from culinary arts programs each year, and they need our help. This is where we can contribute to the future of our profession—by mentoring them during their early years.

I am hopeful that in the near future we will have a mentorship program to share with you. It will be a model that every chapter can use in its local community, and in some instances, beyond. We've been talking about such a program for many years, but now is the time for us to implement a viable model that will help us build our membership for the future.

We also need to work on our current membership. I have said many times that
continued on page 10



ON THE INSIDE

SALON OF CULINARY ART

The Société Culinaire Philanthropique presents the 142nd Salon of Culinary Art, held in conjunction with the 94th International Hotel/Motel & Restaurant Show, Nov. 14-16, at the Jacob K. Javits Convention Center, New York. Professional,

student and amateur participants from around the world showcase their skills using traditional and modern techniques to present current trends in the culinary world. For more information, visit www.societeculinaire.com.

NEW READS

Le Cordon Bleu will release two new books in 2011: *Le Cordon Bleu Cuisine Foundations* (Delmar Cengage

Learning, 2011, \$59.95) and *Le Cordon Bleu Cuisine Foundations: Classic Recipes* (Delmar Cengage Learning, 2011, \$24.95). *Le Cordon Bleu Cuisine Foundations* will serve as a guide to French culinary technique and *Le Cordon Bleu Cuisine Foundations: Classic Recipes* pays homage to generations of chefs who have upheld and passed on their passion for cooking. To purchase, visit www.cengage.com/community/culinary.

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RECIPE CONTESTS



The California Table Grape Commission invites chefs to create an original recipe featuring California grapes

and enter its Foodservice Chef Recipe Contest by Nov. 1 for a chance to win \$1,500, \$1,000 or \$500. More at www.grapesfromcalifornia.com.



Kindergarten through 12th grade school foodservice directors and menu planners are invited to enter

the USA Rice Federation's annual Healthy Rice Bowls Contest, now through Nov. 5. Feature healthy rice bowls on your school's lunch menu and send in a description of your dish and a photo of students enjoying the meal for a chance to win a \$500 Visa gift card and two aroma rice cookers—one for you and one for your school. More at www.MenuRice.com/k12ricebowlcontest.

TOP 10 SNACK TRENDS



In August, The Food Channel announced its top 10 snack trends, following research in conjunction with

CultureWaves, Mintel International and the International Food Futurists. They are:

- Chip and dip 2.0—new varieties and flavors (think hummus and falafel chips)
- Small and sensational—substantial snacks packed with protein
- The drink shift—drinks that contain good-for-you ingredients
- Goin' nuts—nuts, granola and fruit that

are tasty and healthy

- Fruits: the low-hanging snack—new types of fruit take center stage
- Cruising the bars—granolas take on dairy-free and gluten-free varieties
- Sweet and salty—experiment with unique flavor combinations
- Yogurt, redefined—yogurt gets a reputation boost for its healthful probiotics
- Bodaciously bold—Doritos' Scorchin' Habanero is just one example of the trend
- Nostalgia's new again—snack cakes such as Twinkies and Little Debbie's remain mainstays



Enter Barry Callebaut's Cacao Barry

L'art du Chocolatier Challenge 2010, now through Nov. 30. Submit a recipe using the Cacao Barry brand of premium chocolate for a chance to win the professional category's \$10,000 grand prize or the student category's \$3,000 grand prize. Finalists will recreate their recipes for judging in Chicago in January 2011. More at www.LartDuChocolatier.com.

Insider

TOM CONDRON



Tom Condron, Chef/Partner
The Liberty
Charlotte, N.C.

What kind of experience will guests have at The Liberty?

They will experience a taste of locally grown foods, a fresh approach to simple food prepared with a lot of care and food that goes well not only with wine but with beer. They will be able to meet the owners, and try some incredible handcrafted beers.

What kind of food will they eat?

The food is seasonally inspired, and a lot is locally raised, farmed and prepared. The meats are grass-fed local (Proffitt Family Farms, Kings Mountain, N.C.), the produce comes from local organic farms and the cheeses, chickens and eggs are local. The food is inspired by the chefs of England who first coined the word "gastropub" for the trend, which is really good food in a casual setting.

How is the gastropub concept a winner in today's environment?

It offers good value and good drink that is affordable in a tough economic market, served in a local place that is comfortable and affordable.

What's on your mind when you're in the kitchen?

What are the guests experiencing, and are they having a good time. To meet my

guests' expectations is not good enough. I always want to create an experience that is far above what they expect. I want them to enjoy the total package of their experience.

Talk about using locally sourced ingredients.

Fresh, fresh, fresh. And keeping it local keeps people employed and the community whole.

How do you balance bringing new dishes to the menu and retaining customer favorites?

As a chef, you're always trying new things, and human nature likes consistency and favorites. You have to sometimes take small steps instead of what you really want to do.

What do you look for when hiring for The Liberty?

Passion. I can't teach that in a cook or server.

What advice do you have for young people coming into the business?

Learn your craft. It will take you years to achieve. And don't take yourself too seriously.

What gives you pleasure on the job every day?

The farmers at the back door. And the markets. You meet a lot of characters, and it's never boring.

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SOUTHEAST REGIONAL CONFERENCE

FEBRUARY 19-21 | Hilton Atlanta
Atlanta | Trade Show — February 19



NORTHEAST REGIONAL CONFERENCE

MARCH 21-23 | Columbus Renaissance
Columbus, Ohio | Trade Show — March 22



CENTRAL REGIONAL CONFERENCE

APRIL 18-20 | Hilton New Orleans Riverside
New Orleans | Trade Show — April 19



WESTERN REGIONAL CONFERENCE

APRIL 30-MAY 2 | Talking Stick Resort
Scottsdale, Ariz. | Trade Show — April 30



NATIONAL CONVENTION

JULY 23-26 | Gaylord Texan | Dallas
Trade Show — July 24-25

KENDALL FOCUSES ON CHILDHOOD NUTRITION



Beginning this fall, the Kendall College School of Education will offer a childhood-nutrition concentration for early childhood educators.

"This concentration is in direct response to state

and federal initiatives on childhood nutrition, healthy eating and childhood obesity," says Paul Busceni, dean of Kendall's School of Education. For more information, visit <http://education.kendall.edu/>.

PRESIDENT'S MESSAGE *continued from page 7*

membership has its privileges, and in the coming year, we will all see that being a member of the American Culinary Federation has important benefits. Over the past year, I have had the opportunity to visit with ACF members and potential members who just needed to know the importance to them of membership in any organization. I have been able to recruit some of them as ACF members.

We need you to be an ambassador for our federation and reach out to just one industry chef and guide him or her toward ACF membership. If every professional culinarian could make this a goal, we could increase our membership by more than 9,000 members. I humbly ask for your support to increase our membership in the coming year.

WCR NAMES NEW BOARD MEMBERS

Women Chefs & Restaurateurs (WCR) named five new members to its national board of directors in September. The following board members will each serve a three-year term:



▪ Elizabeth Falkner, owner/executive chef, Citizen Cake, Orson, San Francisco



▪ Ruth Gresser, owner, Pizzeria Paradiso, Washington, D.C.



▪ Rochelle Hupp, owner, Chefwear, Inc., Santa Monica, Calif.



▪ Cathy Jörin, principal, Culinary Business Solutions, San Francisco



▪ Virginia Willis, producer/author/editor/food stylist, Virginia Willis Culinary Productions, LLC, Atlanta

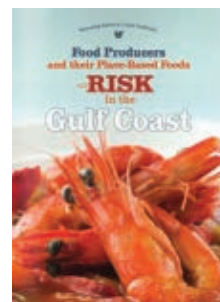
J&W OFFERS ONLINE DEGREES



JOHNSON & WALES
UNIVERSITY

Johnson & Wales University (JWU) has launched two online bachelor's degrees—baking and pastry arts/foodservice management and culinary arts/foodservice management—designed for professionals who already possess an associate degree. The programs require a residency of five days on a JWU campus to complete the advanced foodservice-operations management course. Other major courses include advanced menu analysis, nutrition and hospitality strategic marketing. For more information and to apply, visit www.jwu.edu.

A LOOK AT LOUISIANA'S FOOD CULTURE



"Food Producers and their Place-Based Foods at Risk in the Gulf Coast," presented by Chefs Collaborative and author Dr. Gary Nabhan

of Renewing America's Food Traditions, contains essays and scientific documentation regarding Louisiana's imperiled food culture. To download, visit <http://chefscollaborative.org/category/articles/>.

CLARIFICATION

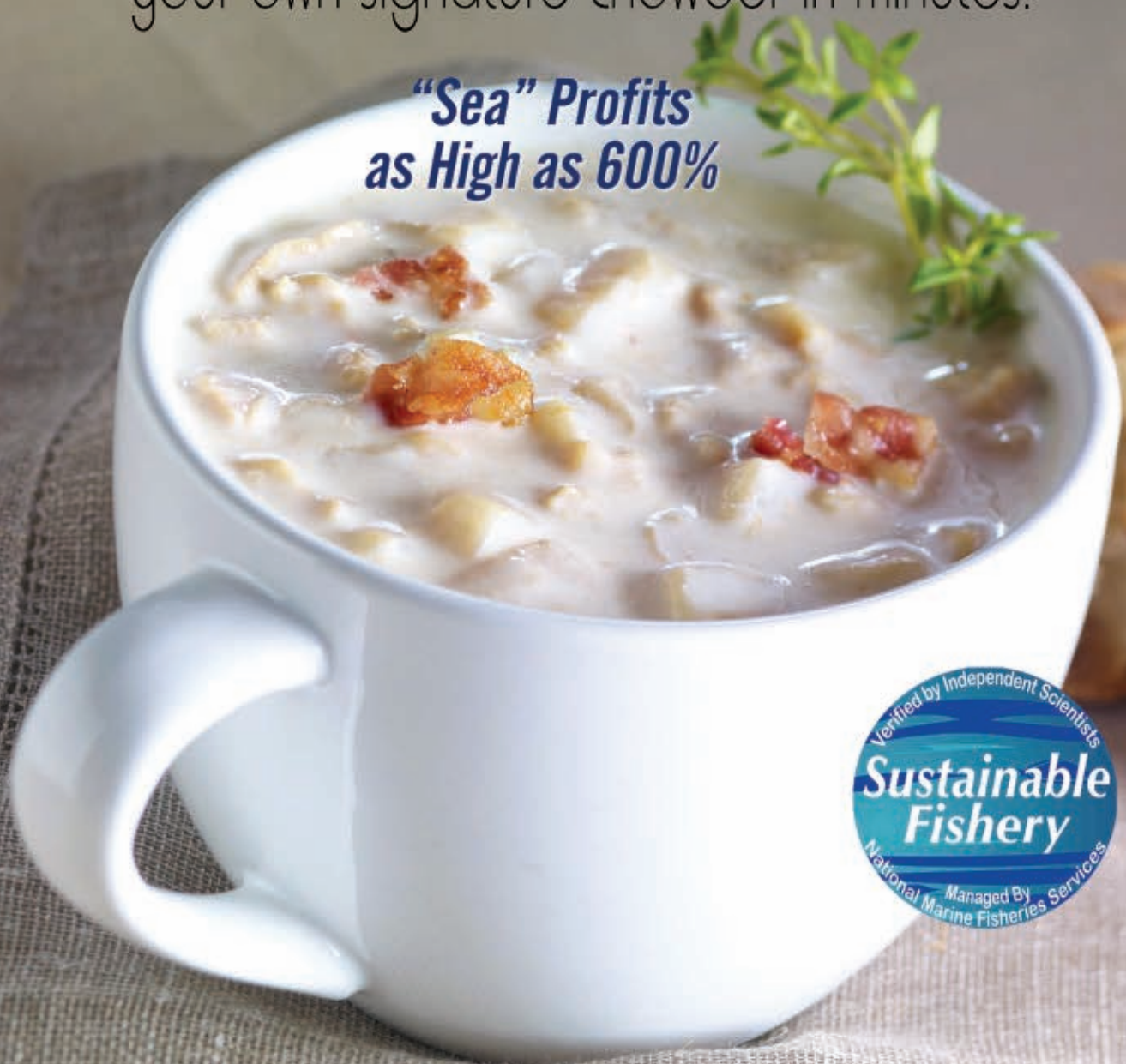
Walter Leible, CMC, AAC, an instructor at The International Culinary School at The Art Institute of Phoenix, Phoenix, Ariz., and a member of ACF Chefs Association of Arizona Inc., received a president's medallion

at the 2010 ACF National Convention in Anaheim, Calif. Leible's name was omitted from the list of president's medallion recipients on page 11 of the September issue of *The National Culinary Review*.

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FEATURES



Anna Gilmore

Café de Wheels' owner Tom Acito, in the driver's seat, and Michael Katz, chef, offer customers such treats as this Cincinnati Cuban sandwich—roast ham, roast pork loin, caramelized balsamic onions and Swiss cheese on local artisan French bread with butter, mustard and dill pickle slices.

HAVE FOOD, Will Travel

Chefs take it to
the streets.

By Laura Taxel

FOOD TRUCKS have gone from fad to full-fledged phenomenon fast. What started in fall 2009 with Roy Choi's roaming Kogi BBQ as a quirky LA thing has quickly spread to other parts of the country, becoming the industry's hottest success story.

The media buzz has been intense, with coverage in major national publications such as *Time*, *GQ*, *The Wall Street Journal* and *Forbes*. The Food Channel gave the number-five spot to sweet-treat trucks on its 2010 list of Top Ten Dessert Trends. And in May, the

National Restaurant Association Restaurant Hotel-Motel Show in Chicago had a display area dedicated to food trucks, held a panel discussion about how to get up and running, and hosted the launch of Mobi Munch, a new company with turnkey services for putting meals on wheels.

These modern-day chuck wagons project a hip, youthful energy. Relying on social media and the latest location-tracking technology to keep customers informed about where they are and what they're serving, they feed downtown workers, shoppers, event goers

and late-night bar hoppers. Enthusiastic bloggers, Tweeters, 4-Square posters and other smartphone users help spread the word. Some trucks are connected to bricks and mortar restaurants; others are providing chefs and culinary entrepreneurs with a route for breaking into the business and building a reputation.

Five mobile operators in five different parts of the country talk about what's driving their efforts, how they've navigated the inevitable bumps in the road and what they've learned along the way.

BORDER GRILL TRUCK, LOS ANGELES

Bringing food to the streets isn't exactly



Matt Armendariz



These Yucatan pork tacos—braised achote pork, black beans, pickled onion and orange jicama slaw—can be found on the Border Grill Truck.

new. Lunch trucks filled with packaged goods, hot dog carts and traditional taco vendors have long been part of the urban landscape. But the two “hot tamales,” chefs/restaurateurs Mary Sue Milliken and Susan Feniger of Border Grill (Santa Monica, Calif., and Las Vegas) and Border Grill Stop, Los Angeles, like their counterparts coast to coast, are upping the ante with creative, gourmet-style fare at modest prices.

“Border Grill is known for our quirky take on Mexican food,” says Milliken. “The truck menu is a limited selection of the same thing we do there. But people don’t have to pay for tablecloths, waiters and all the services.”

Restaurant staff handles basic prep, but food is finished to order in the fully equipped mobile kitchen. It doubles as a catering van for parties, providing another revenue stream. Recently, the company purchased a custom-made truck to replace the vehicle it was leasing. It has two service windows, a freezer and generators that run on filtered fryer oil from the restaurants.

There’s no random cruising for customers. “We go to specific destinations—business parks at lunchtime, special events that attract big crowds,” says Milliken. “And we hired someone whose job is to plan itineraries weeks in advance.” If a location

turns out to be a dud, the driver calls headquarters for another suggestion. “When there isn’t one, we have them come in, and get everyone off the clock.”

Milliken sees the potential for profits, but focuses on other benefits. “The truck, which provides a fabulous service to the public, is a great way to get our message and our food out to a much wider audience,” she says.

LOCAL SIXFORTYSEVEN, MARSHALL, VA.

Derek and Amanda Luhowiak raise 25% of the food they use 40 miles from the nation’s capital, and call themselves “farmers with a food truck.” They purchase almost everything else from local sources. Vending from a mobile stand keeps prices for their field-to-fork cuisine affordable.

“I use beef and cheese from grass-fed animals and heirloom tomatoes for my burger,” says Derek Luhowiak. He also makes his own mayo, ketchup and mustard, and buys buns from an artisan baker. He spends \$6.50, and charges \$10. “That’s a lot for a cart, but inexpensive for something comparable in a D.C. restaurant,” he says.

The former executive chef works out of a 6 x 10-foot stainless steel trailer. “The size is ideal for the 10 x 10-foot spaces at the

farmers markets we go to,” he explains. Area vineyards are another regular destination. “And if the pickup breaks down, we can hook it up to another truck.”

The little silver box is outfitted with a 24-inch grill, a 24-inch griddle and two propane-fueled burners, a service window and an awning. The Luhowiaks create a mini cafe in front with three folding wooden bistro tables and chairs.

The couple’s home kitchen is state-certified commercial. To increase their income, they’ll be selling, from the truck, condiments and pickles they’ve canned.

“Because we want to be as green as possible, we won’t drive long distances,” Luhowiak says. “But our rural location doesn’t have the population density of a city. The idea is to attract people from urban areas and capitalize on the fact that this is one of the richest counties in America.”

Unfortunately, it’s also a county that does not allow cell towers. Without reliable reception, there’s no Twittering their whereabouts, as so many food trucks do. They must rely on their website calendar and Facebook updates.

Faced with these obstacles, and a six- to seven-month season, the question is, can they do the volume to survive? “High food



Franklin Shen takes orders for Sugar Philly's upscale desserts, popular on Philadelphia's university campuses and in the city's parks.



Erik Lu

cost, low visibility, it shouldn't work. But in 2009, our first year, we were able to cover all our personal and business bills," Luhowiak says.

CAFÉ DE WHEELS, CINCINNATI

When 53-year-old Tom Acito lost his advertising job, he decided to get into the food game. The LA transplant and passionate foodie figured a truck was a good place to start. "Compared to opening a restaurant, this was affordable, and I could self-finance the venture," Acito says.

He bought a customized 2004 Ford step van with a new kitchen from Food Cart USA in Miami for around \$50,000. "It's 25 feet, nose to tail, with a 16-foot kitchen, and arrived pretty much ready to go," he says.

But before he could melt a slice of cheese, it needed to pass a health department inspection, and he had to get a peddler's license, vending permits and special permission from city officials to park downtown in truck-loading areas at night. Acito admits that figuring out the rules and negotiating the red tape required much research and relationship building. He's also forged agreements with private individuals to set up on their property.

Acito hired Michael Katz as chef, and Katz crafted a menu of sandwiches, burgers, fries and desserts, with everything made from scratch, including relishes and sauces, at a commissary that also provides storage and walk-ins. A third of the average \$8 per person ticket covers food costs and packaging.

Customers can phone or text in orders, and Acito, who is driver-in-chief, has a delivery agreement with Segway of Cincinnati. He communicates with the public via a website, Facebook and Twitter. "I use social media to announce specials, tell people where we'll be and for promotions," he says. "I post a secret word every Monday. Anyone who says it when they order gets \$1 off."

Asked if his model is effective, Acito replies, "We started in December 2009. Each month has been better than the one before, and we're number four on Citybeat's latest "Best Thing I Ever Ate" list.

SUGAR PHILLY, PHILADELPHIA

This cruising bakery is the brainchild of two entrepreneurial-minded 20-somethings, John Suh and Franklin Shen, who saw a niche they could fill by offering upscale desserts without the full dinner and fine-dining setting. They enlisted the help of friend and self-taught pastry chef Daniel Tang, and rolled out the business early last year.

"It took us six months to get off the ground," says Suh, "most of which we spent waiting to get all the necessary permits."

They found a former postal truck on craigslist that had already been converted to sell water ices. No cooking is done on the vehicle. Tang bakes at Philly Kitchen Share, an approved commercial space available for hourly rental.

"For now, we're staying close to university campuses at lunch and dinnertime, and doing parks on Saturdays," Shen says, "But we're asking people where else they want to see



The Local SixFortySeven mobile stand serves this field-to-fork signature burger that boasts beef and cheese from grass-fed animals, heirloom tomatoes, homemade condiments and a bun from an artisan baker.

Nationwide food truck tracking sites

- www.mobilecravings.com
- www.MobiMunch.com
- www.RoamingHunger.com

Check out each of our featured food truck websites to see how they do it.

- www.bordergrill.com
- www.cafedewheels.com
- www.chefshack.org
- www.localsixtyseven.com
- www.sugarphillytruck.com

us, and when." Many customers, he reports, buy multiples of macaroons and cheesecake slices to take home or back to the office.

Tang is the only partner working at it full time. The other two hold down day jobs while putting in early morning hours doing prep, plus night shifts and weekends on—and off—the truck.

"Dan handles most of the day-to-day hands-on operations, while Franklin and I take care of marketing, logistics and the money side," says Suh. "We can't pay ourselves yet, but we're optimistic. We've run the numbers and know we can turn a profit at a certain threshold. We also know

it's going to be tough for all three of us to earn a living without a second truck."

CHEF SHACK, MINNEAPOLIS

Carrie Summer and Lisa Carlson have given away a lot of free samples over the past three years. But it has paid off. Truck sales can finally support them both, and after careers spent cheffing in other people's kitchens, they're in the driver's seat.

"It's great to be our own bosses, but not easy," says Carlson. "You have to figure out the best places to be, and then get out there. When the truck's in the garage, you're not making money."

A further challenge is the climate; neither the women nor their equipment do well in the frigid winters.

The pair serve state-fair favorites made with high-end, mostly local ingredients to a loyal base of hipsters, artists and foodies. "They get hooked on our food, and track us down," Carlson announces with pride, adding, "Nobody becomes a Kogi BBQ overnight. You have to build a following, one person at a time."

Laura Taxel is a Cleveland-based journalist and author who writes about food, chefs and the restaurant business for consumer and trade publications.

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WORK OF Art

Museum food sparks the palate and the mind.

By Deborah Grossman

MUSEUM FOOD is a culinary genre unto itself. Working side by side with busy institutions displaying art and science to the world is an unusual experience for chefs.

Jesse Cool never dreamt about owning a cafe at an art museum. She was content with her successful focus on organic cuisine at Flea St. Café and CoolEatz catering in Menlo Park, Calif. That is, until she heard that Stanford University in Palo Alto, Calif., was considering Wolfgang Puck to run its restaurant at the Cantor Arts Center. She

put in her bid, thinking the university might value her approach to cooking.

A decade later, visitors flock to Cool Café near the Rodin Sculpture Garden. “People come to the Cantor to see beauty—and that includes the beauty of local food,” says Cool.

The epiphany on museum cooking hit Mayet Cristobal when she first stepped into the Getty Center in Los Angeles. “As a culinary student and recent transplant from Alaska, I was enthralled with the Getty art and hilltop

setting. Then I ate at The Restaurant and knew this is where I wanted to cook. I started as an intern—and now I have my dream job as executive chef with the Bon Appétit team.”

Bon Appétit Management Co., based in Palo Alto, manages 400 kitchens, including eight museums. At the Getty, Cristobal oversees The Restaurant, Garden Terrace Café, food carts and the nearby Cafe at the Getty Villa. Many visitors do not know the local area and would find it difficult to find food nearby.

At museums around the country, visitors select from a mix of micro food carts, ever-changing buffets and white-tablecloth fine dining. Many museum chefs launch food

A family enjoys a meal at Cleo's Portico, which opened for the world premiere of “Cleopatra: The Search for the Last Queen of Egypt” at The Franklin Institute.

Ryan Collier

venues and menus that match special exhibits. Culinary museum staff hail from the ranks of local restaurateurs and corporate foodservice companies.

REWARDS OF THE MUSEUM KITCHEN

With a diverse guest list, museum food must satisfy the young and old, traditional and international palates—and meet the needs of the host museum.

Cool Café is located in the large Cantor Arts Center building that houses 4,000 years of art history. With many European visitors, Cool applies what she calls the Slow Food model. “Yes, we serve a burger, but a grass-fed Niman Ranch burger,” she says.

But consider the responsibility of Michael O'Brien of New York-based Restaurant Associates, who is foodservice general manager at the American Museum of Natural History (AMNH) in the city. The AMNH is a maze of 25 buildings, with culinary options ranging from the gourmet Café on One to ice cream carts and the large Museum

Food Court, with a three-star rating from the Boston-based Green Restaurant Association.

Yoon-Jung Lee, senior director at the AMNH, lauds O'Brien's sustainable achievements. “The museum's mission is to teach citizens about the environment and how to preserve it. The Café's recycling programs and green packaging is a model to reinforce our message to visitors.”

The Franklin Institute in Philadelphia is one of the world's most renowned interactive science museums, with “The Giant Heart” among many exhibits.

“You can literally spend all day here—and all that exploring can make you very hungry,” says Christina Sterner, owner of Frog Commissary Catering.

Ben's Bistro (think Benjamin Franklin) occupies the ground floor in an original wing of the museum. Soaring ceilings, enormous windows and views of the Swan Fountain and Parkway contribute to its reputation as one of the city's scenic cafes. In addition to the Atrium Cafe, Sterner sets up the Frog Burger stand on the front lawn in the summer.

At the Nasher Museum Café at Duke University in Durham, N.C., manager Ariel Peters appreciates her guests' openness to sustainable food as emphasized by the local Giorgios Hospitality Group. “People who visit and work in art museums tend to be more socially conscious,” Peters says. “They like our cuisine and the list of local suppliers on the menu.”

Ben's Bistro at The Franklin Institute serves a variety of friendly food in a space that boasts soaring ceilings, huge windows and spectacular views.



Cool Café, near the Rodin Sculpture Garden at the Cantor Arts Center, caters to a cosmopolitan clientele that comes to view the center's 4,000 years of art history.

When the California Academy of Sciences in San Francisco moved into its new building a few years ago, Loretta Keller of Coco500 in San Francisco was honored to be selected to run foodservice. “Fortunately, my friend Charles Phan of The Slanted Door and I decided to partner,” Keller says. “We exceeded our profit expectations, with \$12 million in gross sales at the Academy Café and the Moss Room last year—and we kept the food local and organic.”

PAIRING EXHIBIT AND FOOD

The opportunity to deliver creative food matched to exhibits and outreach programs is an advantage of museum foodservice.

Though stymied by food themed to the current exhibit on “Extreme Mammals” (think mammoths), Keller enjoyed setting the menu for the 1,000 kids who attend “Penguins and Pajamas” sleepovers at the Academy. She prepares penguin-colored milkshakes made with vanilla ice cream and dark California dates.





Deborah Grossman

Loretta Keller prepares for a demo on cooking with sustainable seafood at the California Academy of Sciences.

At the AMNH, the culinary staff linked an exhibit on Vietnam to setting up a temporary Vietnam market with interactive food stations, including stations for pho, Vietnam's national soup.

Tapping into the buzz for the world premiere of "Cleopatra: The Search for the Last Queen of Egypt" at The Franklin Institute, Sterner opened Cleo's Portico, a small pop-up cafe on the second floor. The menu includes cocktails, mezze, skewers and cookies in Cleopatra's image.

At the de Young Museum in San Francisco, crowds for King Tut are now surpassed by those for the "Birth of the Impressionists" exhibit from the Musée d'Orsay. Executive chef Lance Holton of McCall's Catering and Events, San Francisco, launched a special French menu at the de Young Café to coincide with the exhibit.

To pair with Holton's quiche and coq au vin, Clos du Val winery in Napa produced a limited edition of its 2007 Pinot Noir, specially labeled with Claude Monet's Rue Montorgueil painting from the exhibit. The wine is also sold at the winery.

The Nasher Museum Café also riffed off the French theme during a recent Picasso

Chicken Provençal at the de Young Café includes applewood-smoked bacon, arugula, Gilroy artichokes, Iacopi Farms fennel, tomato/caper vinaigrette and Asiago crostini.

exhibit, as described by Peters: "Our chefs used squeeze bottles for every sauce to 'modernize' the plating. We cut our cheeses in abstract shapes, and ordered some china that complemented Picasso's style."

MUSEUM KITCHEN CHALLENGES

Peters finds working with academic staff stimulating, but the university environment brings facility constraints, such as insufficient parking. The most profitable day part, dinner, is limited to Thursdays, but catering supports the bottom line. During school vacations, she loses a major market.

Early on, Cool and her staff adjusted to a new work environment with museum art professionals. "The art world is very different from the food world," she says. "The chef world is more blue collar. But we collaborate at a high level now."

At The Franklin Institute, Sterner deals with "swarms" of kids arriving from schools and summer programs. Holton at the de Young Café summarizes the planning challenges. "We drop from feeding 4,500 people a day with \$25,000 in revenues to \$4,000 a day when an exhibit closes."

Speed, says Holton, is of the essence in the museum kitchen. Grab-n-go packaged items comprise 40% of the food at the de Young, but for the 60% ordered from menus, Holton aims for a 5-10 minute delivery to the tables. How does he meet this goal? "We do what I call 'staged cooking.' Everything is done in batches," he says. "We braise and hold meat and poultry. Specialty salads and sandwiches are made à la minute."

The Getty Center is perched at the top of a hill, with free admission but a \$15 parking fee. Some guests choose The Restaurant as their destination, especially for Saturday night, when diners watch the sun set on ocean, mountain or city views. With Bon Appétit's emphasis on sustainable cuisine, Cristobal shops at local farmers markets and changes part of her menu weekly.



Jan Lundberg

The Restaurant is known for crab cakes, braised short ribs, handmade pasta with bay scallops and crispy pancetta, and fresh fish.

UNEXPECTED FOOD FINDS

Perhaps subliminally, says Keller, seafood entrées are favorites at the California Academy of Sciences, where the aquarium is a huge draw for visitors and a fish tank with Asian river fish is part of the décor at the Moss Room. The menu includes dishes that range from batter-fried brandade fritters to sea cloud—Japanese custard with Manila clams, shimeji mushrooms and white soy. But house-cured Llano Seco lardo and Moroccan spiced lamb shoulder are also menued. Phan serves a larger volume at the Academy Café, with stations for his signature steamed buns, wok items and “Mr. Taco” build-your-own tacos.

At the de Young Museum, Holton’s daily fresh soups may include roasted fennel, Pernod and vegetable stock “buzzed up” with brie. He also serves an open-faced grass-fed strip loin salad with Zinfandel-braised onions and Roquefort aioli.

The ever-changing dinner menu at the Nasher Museum Café may include grouper with lardons, root mash, Brussels sprouts and green-garlic purée. The Café draws crowds for its brunch Benedicts, such as roasted pork loin with asparagus and habañero hollandaise.

Visitors to the gourmet Café on One at the AMNH can order roasted local beet salad with Coach Farm goat cheese and hazelnuts. But manager O’Brien’s personal favorite is the thick-crust pizza. At the Museum Food Court, “dino” nuggets (think chicken) rule, but there’s also whole-wheat mac ‘n’ cheese.

WHAT CHEFS LEARN AT THE MUSEUM

Ownership of museums’ foodservice brings unexpected benefits. Just ask Jesse Cool of Cool Café at the Cantor Art Center at Stanford University in Palo Alto, Calif. Cool discovered that the cooking space at the cafe was tiny for the volume of guests. “By necessity, we simplified our food production,” she says. “The menu runs from chicken curry salad to daily soups. When you have lots of space and storage room, you get expansive in your ways. We became very efficient, very fast—and we brought those efficiencies to my other restaurants, including Flea St. Café.”

Last year was a blur, recalls Loretta Keller of San Francisco’s California Academy of Sciences’ Moss Room and Academy Café. She visited her thriving restaurant, Coco500 in San Francisco, perhaps a dozen times. “We got so busy, so fast at the Moss Room and Academy Café—serving 1,600 guests each of the first three days—and the crowds never stopped. I realized the team-building in place at Coco500 was a godsend. The staff did a great job in my absence. Now I’m back in balance, with half time at each locale.”

Other celebrity chefs are ramping up their museum culinary presence and improvising ways to bring creative concepts to their diners. Danny Meyer,

chef/owner of Union Square Hospitality Group (USHG), New York, runs foodservice at The Museum of Modern Art (MoMA) in the city. Meyer and his staff developed diverse dining options at the museum. The Modern, a high-end restaurant with exceptional wines, is headed by executive chef Gabriel Kreuther, who received the 2009 James Beard Foundation Award for Best Chef: New York City. Paul Bolles-Beaven, USHG senior managing partner, operations, describes Cafe 2 as a modern cafeteria with market-driven Italian fare. The Terrace 5 cafe overlooks the Abby Aldrich Rockefeller Sculpture Garden.

With the success of the MoMA culinary trio, the group recently opened Sandwiched at the Whitney Museum of American Art in New York. Until a permanent cafe opens, this pop-up version features creative sandwich creations from USHG chefs. Floyd Cardoz of Tabla crafted the Bombay Pita Panino, and Eleven Madison Park’s Daniel Humm, who received the 2010 James Beard Foundation Award for Best Chef: New York City, designed the Chicken Schnitzel sandwich.

No matter the food, says Bolles-Beaven, “Our goal is to enhance the museum visitor experience by offering excellent cuisine and unparalleled hospitality.”

For the chef, beyond preparing interesting food, coming to work every day in architecturally distinct buildings and artful settings can be an extra perk.

“You look at art from around the world, and treasure the culture and history and creativity,” says Cristobal at the Getty. “People come from around the world to see our art—and people also come for the food. We are very proud of this accomplishment.

“If you have a bad day, once you get to work, it’s beautiful up here. You can appreciate the beauty, and put your troubles away.”

Deborah Grossman is a San Francisco Bay Area journalist who writes about people, places and products that impact the food-and-wine world.

FLAVORS

Spice TALES

Curry is the most-recognized dish in the vast repertoire of Indian cuisine, but is it for real?

By Karen Weisberg

YOU can pretty much bet your naan that when you say “curry” to a person of Indian heritage, he or she will unequivocally tell you, “There is no such thing. However . . .” And therein lies a magical, mystical culinary tale.

It turns out that our concept of “curry” probably dates back to 1947, with India’s independence from Great Britain. Aatul Jain, group executive chef for Sodexo Corporate Service Solutions at Novartis, a healthcare-products company in East Hanover, N.J., shares his take on curry: “It’s really more like folklore. When the British were packing up and leaving India, this lady asked her cook how she could take Indian flavors back to Britain. Thus, curry powder was born. It’s typically coriander, cumin and turmeric, plus other spices, and is now used in any dish termed ‘curry’ that has a thick sauce, or what in the U.S. we call ‘gravy.’”

MYSTICAL KARI

There is real curry in there somewhere. Kari (pronounced “curry”) is a flavorful aromatic leaf widely used in southern Indian cooking. “We take hot oil plus a few kari leaves, spices, vegetables and/or meat and rice,” Jain says. “The leaves are the predominant flavor—and discarded before serving. It’s a mystical flavor.”

So, curry can refer to a dish prepared with a combo of spices—especially if kari leaves are incorporated into hot oil in the pan at the outset—that’s slow-cooked.

“Based on our history, the common man had access to little meat—it was an agrarian society—so maximum flavor for a one-pot

dish was achieved by slow cooking,” Jain says. “Now when I use the term ‘curry’ when I talk to an Indian, he understands it as a braise or stew. To do a cauliflower curry, we’ll braise for five minutes. A lamb or chicken dish takes 30-40 minutes to braise.”

Aatul Jain served this chicken and egg curry with naan bread to Novartis staff this summer.



At Novartis, Jain and his staff serve approximately 3,500 customers per day (including a significant Indian population, half of whom are vegetarian) in three cafes. Two of the cafes offer a daily vegetarian bar featuring Indian dishes (about 90% of the time) that have mass appeal. "We try to keep it simple, inexpensive and home-style for those longing for home," Jain says.

A favorite dish is *alu jeera*, or cumin-scented potatoes (\$3 for a 20 fluid-oz. bowl). Bowls can also contain a combo of rice, beans and veggie of the day, or just one of the three (such as *alu jeera*).

AMERICAN PANTRY SPICES

Although a curry, per se, is not typically menued at Novartis, in July Jain offered Chicken Egg Curry (the eggs are hard-boiled, shells removed) with fresh naan bread, onion slaw and an Indian dessert (\$7.50). He claims he did it "just to do something different for my American staff. I always try to simplify my dishes based on an American pantry. So, yes, I want cumin, chili powder, coriander, cayenne or even hot sauce, and also 'warming spices,' including clove or cinnamon, or maybe nutmeg or allspice. With these spices, you can do chicken, lamb, beef, vegetables, and you'll want to add onions, garlic, tomatoes and maybe cilantro—I love cilantro."

At Novartis, an Indian recipe—typically drawn from Sodexo's huge international recipe bank—is featured every two weeks, usually as exhibition cooking with Jain manning the station. "You might walk in and find tandoori chicken featured," he says. "Although it's prepared in a regular oven, it's all about the spices. For tandoori chicken, which is predominately yogurt-based, it's paprika,

ADDING MASALA TO AMERICAN CLASSICS

Suvir Saran is a respected authority on all things pertaining to Indian cuisine. He's a noted chef and lecturer and author of *American Masala: 125 New Classics from My Home Kitchen* (Clarkson Potter, 2007). He has been named chairman of Asian Culinary Studies for The Culinary Institute of America's World Cuisines Council. He's also renowned for adding a touch of uniqueness to American staples such as mac 'n' cheese, and even fried chicken.

We turned to him for his take on the proper designation of curry versus masala, as each signifies a blend of spices. "Masala" may become a more succinct way of describing Indian food," Saran says. "So many cultures have curries—it's important not to generalize a term that applies to Thailand, Malaysia, Singapore, Japan—and African countries have curries."

He points out that curry to an Indian means "sauce" or a "saucy dish," but then garam (as in garam masala) means "gossip" or "talk," while masala indicates a hot or warm spice mix. "It's like adding gossip to the conversation," he says. "There's also chaat masala, a blend of spices used in a lot of street-food dishes that you traditionally buy in the spice market."

In India, every home, community and region has its own powders and spice mixes, depending on ethnicity, community and religion, Saran explains.

ginger, garlic and cilantro, plus a hint of garam masala—the chefs buy it pre-made, but I make it myself when I'm cooking here."

ONGOING TWEAKS

With approximately 3,000 daily Yahoo! Inc. customers being served in five cafes in as many buildings—three in Sunnyvale, Calif., two in nearby Santa Clara—Bob Hart,



Charlie Burd

"In my home, garam masala is not the same as in my neighbor's. There are Jains [members of a religious sect] who don't eat onion and garlic; therefore, they use asafetida. When it's crushed, then dropped in hot oil, it gives the flavor and aroma of onion and garlic. I think we, as human beings, have to expand our culinary and emotional language."

Saran admits that the term "masala" has its own drawbacks. "If you're Indian, it says 'spice,' but it doesn't define the cooking technique," he says. "It does say food will be alive, rich in flavor, texture and drama."

On balance, masala doesn't mean vegetable, meat, appetizer, entrée, fried, grilled, etc., he says. "Our food has masala—spice that brings it all to the table."

executive chef/director of operations at this Bon Appétit Management Company account, aims to please all comers. A masala station is offered daily in one cafeteria on each campus, and Indian recipes are occasionally rotated through the other three venues.

"Yahoo! has quite a large Indian population, plus, these dishes are enjoyed by



Joshua Eisenberg

Garlicky lamb is served with vegetable biryani and a creamy split black lentil and coconut dal at a masala station at Yahoo Inc.

everyone," Hart points out. "India is a huge country, and every region has specific methods and flavor profiles, so one of our challenges is to make foods that appeal to people from different parts."

Aiming to please his broad customer base, Hart continually seeks and embraces feedback. As a result, two major elements of the program have recently been improved. "People said our basmati rice was too crunchy, so I worked with my Indian wholesaler to switch brands. Now, although it's cooked the same way as before, it's so much better," he says.

Paneer, Indian fresh cheese, was also improved following a taste test in which the current offering was compared with similar available products. "We went with a sweeter/softer style, plus, we changed how we produced it," Hart says. "Some recipes called for frying paneer first, others not. There's been a huge positive change since we're not frying it first in some recipes. Customers also suggested we cut our vegetables, potatoes and meat into smaller pieces, and we've done so for a better result."

Hart has also solicited recipes from the Yahoo! Inc. Indian population, who have also reinforced his understanding that it's not all about curry. "The term is too broad, too generic. We really don't call anything a curry at the masala station, although we do with Thai food at the Asian station."

Menu development assistance was provided at the outset by several Indian chefs, including Raghavan Iyer, consultant to Bon Appétit Management Company and author of *660 Curries* (Workman Publishing Co., 2008), and with much continuing creativity provided by on-site chef Antonio Rodriguez, who has learned the flavors of India over time. Hart is pleased with his authentic (and well-received) menu that recently included *murgh ni curry* (gingered chicken with peanut/coconut curry) and *ulli ishto* with *sabud moong ki dal* and *masala bhaat* (spicy potatoes and spinach with coconut milk, whole green-lentil dal and steamed basmati rice).

Without space for a tandoori oven, Hart has nevertheless added tandoori prep (for salmon or chicken tandoori) in an existing kitchen. "We've had to be creative. Therefore, using the same marination process, we use the rotisserie. It's not a hundred percent the same, but it will do."

DOCS IN THE KITCHEN

When John Zappone, CEC, executive chef at the 294-bed Regional Medical Center Bayonet Point, Hudson, Fla., came on board about seven years ago, many physicians asked if he could offer Indian dishes in the doctor's lounge each day. A significant percentage of the 250 physicians on staff

Regional Medical Center's John Zappone is happy to prepare Indian dishes for the many Indian physicians on staff—who generously share cooking tips and recipes.

are Indian. Without hesitation, Zappone said he would—and would appreciate their cooking tips and recipes.

From the outset, Nirmala Konda, a cardiac anesthesiologist, became Zappone's major mentor, teaching him to prepare her grandmother's recipes. Rao Musunuru, named National Physician of the Year (2005) by the American Heart Association, as well as L. Venu, a gastroenterologist, also provided ongoing insight into the appropriate use of spices. All have kari trees growing in their gardens, and they keep Zappone supplied with the fragrant leaves.

"Fresh leaves are fantastic," he says. "When you drop them in hot oil—at least 370°F—the aroma is intense, and you must have diced onions ready to chase it and to douse the beginning of any scorching. You get the onions nice and brown, then add any of several blends of seasoning."

INDIAN CUISINE ON CAMPUS

Ken Toong, executive director of dining services at the University of Massachusetts *continued on page 24*



Joyce Hagen-Flint



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FLAVORS

Chef Richard Callender mans the popular Taj Mahal station at the University of Massachusetts at Amherst.

continued from page 22

Amherst, where enrollment tops 26,000, knows that students expect a wide variety of global cuisines to be available in the dining halls. Among the many such selections, Toong and his staff run a Taj Mahal program in the Campus Center Monday through Friday, from 11 a.m. to 3 p.m. Featuring three or four entrées and two or three sides, the station accounts for about 200 entrée sales daily.

"We want a mixture of selections, including chicken, meat and vegetarian," Toong says. "Plus, once a month during our three-week menu cycle, there's an Indian dish on the main menu—perhaps a coleslaw with mint, lime juice, chilies and peanuts, for example. So there's always something going on. We try to keep it simple for non-Indians, plus, it's easier for us to maintain consistency with authentic flavors."

In an ongoing quest for authenticity, Toong often invites recognized ethnic cuisine experts to campus. Suvir Saran, chef and lecturer, has been a frequent guest, conducting workshops in the kitchen for other university chefs in the area. "We like the fact that Suvir has Americanized and demystified Indian recipes—he keeps it simple," Toong says.

In fact, campus chefs have adopted a popular recipe of Saran's for mac 'n' cheese. The trick, Toong says, is to deploy the traditional Indian technique of gently frying spices in oil when making the cheese sauce.

Toong admits there's no curry on the menu. "We learned from Indian chefs there's really no such thing," he says. "We always serve basmati rice, plus, we purchase



garam masala (versus making our own) for consistency of the spice mixture.

"I know the day for Indian cuisine will come. Just think. Chutney is now everywhere."

IT'S TRADITION

To celebrate Diwali, the Hindu New Year that falls between mid-October and mid-November, East India Co. Grill & Bar in Portland, Ore., offers a special prix-fixe tasting menu featuring traditional dishes. "Diwali (also known as the Festival of Lights) is the last day of the year, and here we'll run the special menu during the last three days of the year plus the first two days of the new year," notes culinary director/general manager Pradeep Chandrana. "Every year I come up with a new menu for Diwali so our local Indians can take their American friends out to dinner to celebrate."

Chandrana's Diwali menu may feature *malai kofta*, described on the menu as paneer-stuffed koftas (a vegetarian alternative to meatballs) in a creamy cashew gravy. Spice ingredients include white pepper, fresh ginger and fresh green chilies, plus just a pinch of homemade garam masala and a lot of cilantro. Although the dish has a gravy, it's not considered a curry, Chandrana explains.

Chandrana also dates the term "curry" to Indian Independence. "After 1947, numerous self-styled curry restaurants opened in England, since the British understood Indian foods as curry, or 'with gravy,'" he says. "We do menu Goan *jhinge ka salan*, or Goan fish curry (\$18). We wanted to call it plain

Goan fish plus a thin sauce. We added the word 'curry' so that the customer gets the message that it has a sauce and is more like a stew with a gravy."

Then there's *murg makhani*, the classic butter chicken (\$16) that Chandrana claims is the most popular dish outside India. At East India Co., he describes it on the menu as "grilled chicken deboned and cooked in creamy tomato curry," the word "curry" indicating a thin sauce.

Chandrana admits there is one curry from his childhood—railway mutton curry—that's still very special to him, even after a restaurant career that spans three decades and as many continents. He fondly recalls the railroad trips he took as a child with his mother. Every station featured different foods—served in small, disposable bowls of dried leaves—to be purchased and savored during the 5- to 10-minute stops. "My favorite dish had a very thin sauce—it was poor man's food. They used the cheapest meat and it was very spicy," he says.

Now, for a special event or a catered function, Chandrana happily prepares a large pot—with 10-15 pounds of lamb, rather than mutton—of railway curry. Also in the mix: ginger paste, garlic paste, black pepper, red chili powder, turmeric, garam masala, tomatoes, potatoes, oil and salt.

New York-based award-winning journalist Karen Weisberg has covered the issues and luminaries of the food-and-beverage world—both commercial and noncommercial—for more than 25 years.

WHAT'S UP *with* Duck?

Chefs—and diners—are getting more adventurous.

By Suzanne Hall

A RECENT forum discussion in *The Atlanta Journal-Constitution* centered on the best restaurants for duck in the city. While readers airing their views on restaurants are nothing new, focusing on duck venues seems a little unusual. But, evidently, while many weren't paying attention, duck flew into the mainstream.

Now, it's a frequently featured ingredient, not just for center of the plate, but as an appetizer, in soup or salad and on flatbread or pizza. In fact, some restaurants, such

as The Shaved Duck in St. Louis, regularly menu duck in nearly all those categories.

Kat Kobylarek is executive chef at The Shaved Duck, which emphasizes smoked meats on the menu. "I use whole duck, duck breast and duck legs, and do everything from roast to smoke to confit them," she explains. "Everything made with duck sells well."

Among those best-sellers are starters such as duck confit served on a mesclun mix with a cider/molasses vinaigrette, and a duck gumbo made with andouille and ghost peppers. Confit also is the basis for a pasta dish of smoked tomatoes, olives and spicy fennel cream sauce over shell

noodles. Kobylarek uses smoked duck breast in a salad with kumquat vinaigrette, spiced almonds and caramelized shallots. Bourbon-drizzled roasted duck breast, smoked tomatoes, blue cheese and spinach top flatbread. She serves pan-seared duck breast cooked medium-rare over smoked spicy applesauce as an entrée.

Kobylarek buys nationally distributed Maple Leaf Farms (Milford, Ind.) whole duck and duck parts. The duck is the white Pekin variety, "which is the most popular with consumers," says Cindy Turk, Maple Leaf Farms marketing manager. "The meat is mild, tender and not gamey like other breeds of duck."

An appetizer trio offers a duck/cheese quesadilla, a duck pot sticker and a duck spring roll.



FLAVORS



This salad is pulled duck-leg meat, raspberries, spiced walnuts and blue cheese on spring greens.

She adds that duck is growing in popularity because consumers are more sophisticated, and they are looking for exceptional protein options when dining out. In addition, chefs are featuring more duck dishes to add distinction to the menu.

SPECIAL RECOGNITION

Mike Davis, executive chef at Terra in West Columbia, S.C., menus Quack Madame, replacing the ham in the traditional *croque-madame* sandwich with duck confit. He adds housemade brioche, caramelized onions, a ricotta Mornay sauce and sunny-side-up quail eggs. "It sells like a champion," he says.

He also uses the confit and onions, along with port-soaked cherries, on one of his wood-fired pizzas.

Wine-infused cherries are an ingredient in a duck breast entrée created by Ressel Rassallat, chef de cuisine at Club XIX, a French fine-dining room at The Lodge at Pebble Beach in Pebble Beach, Calif. He serves pan-roasted sliced duck breast seasoned lightly with *fleur de sel* atop black chanterelle mushrooms and cherry confit made with red wine, cardamom, star anise and vanilla bean. The dish is drizzled with duck jus.

Rassallat, who buys Pekin duck, also makes a Parmentier of duck confit and

Yukon Gold potatoes topped with a soft-poached egg and Madeira/black truffle sauce. "Duck is a great product. I wish more chefs would serve it," he says.

COUNT THE WAYS

Jim Reichardt, owner of Sonoma County Poultry, Pennngrove, Calif., which sells Liberty ducks, a strain of Pekin duck developed in Denmark, agrees that Pekin is what most customers want. "It has a good flavor and texture," he says, "and is an efficient breed to raise."

Reichardt is a small producer who sells direct to mainly stand-alone restaurants nationwide. His customers use duck in a variety of ways.

"There's a lot of duck confit being made.

Chefs also are serving roasted legs, and breasts either grilled or cooked *sous vide*," he says. "Not many are roasting whole ducks."

One of Reichardt's best customers is Michael Wild, founding owner and executive chef of BayWolf, a contemporary American restaurant in Oakland, Calif.

"Duck is what we are known for, and Jim's duck is great," Wild says.

There are always two duck dishes on the BayWolf dinner menu. One, a menu staple offered as an appetizer, is duck liver flan. "It's our version of foie gras. It's light, succulent and delicious," Wild says. "We serve it with cornichons, olives and Acme Bread (from Acme Bread Co., Berkeley, Calif.)."

Recently, the second dinner-menu item was duck three ways: duck breast grilled to medium-rare and sliced; braised leg; and smoked sausage with rapini and honey/lavender sauce. The lunch menu also offered the duck liver flan, as well as grilled duck sausage with peppers and onions, and duck breast with corn cake, rapini and roasted cherries.

SPECIAL ORDERS

While Pekin may be the most popular variety of duck, others are available to chefs. Ben Del Coro is corporate chef/

Magret duck breast is seared, then roasted, in these dishes.





Maple Leaf Farms

director of national sales for Fossil Farms in Boonton, N.J. Fossil Farms' product line, distributed nationally, includes Long Island—a variety of white Pekin duck—Muscovy and Mulard.

Del Coro believes duck is increasing in popularity. "Chefs are doing things with duck most people wouldn't dream of," he says. One of the most interesting duck preparations he has seen is a duck-breast chop. "You take the rib bones and blanch them, and make a tournedo out of the duck breast. Put them together, and it looks like a lamb chop."

Fossil Farms also raises specialty duck for its customers, including Rouen ducks for Tom Colicchio's Craft in New York. James Tracey, chef de cuisine, prepares a signature dish of duck with sautéed lamb quarters and cherries. He uses many parts of the duck, including roasted breast, confits of legs and gizzard, and braised tongue, accompanied by a cherry sauce and cherries stuffed with foie gras. Tracey uses Mulard duck to make a duck ham that is sliced like prosciutto and used in charcuterie and hors d'oeuvre.

Rosemary Focaccia Duck Burger

Yield: 4 servings

2 lbs. Maple Leaf Farms all-natural ground duck meat
3 T. breadcrumbs
2 T. + 2 t. Dijon mustard
2 T. minced onion
2 T. chopped parsley
3 T. lemon juice, divided
1 t. minced garlic
1 t. black pepper
1 t. sea salt
4 oz. unsalted butter, softened
¼ cup sour cream
1 T. brown sugar
1½ t. lemon zest, grated
1 t. rosemary, finely chopped
½ t. salt
Dash hot sauce
3 T. finely chopped parsley
6 (5-6 inches in diameter) rosemary focaccia buns
Red Cider Slaw (recipe follows)

1) Combine duck, breadcrumbs, 2 T. mustard, onion, chopped parsley, 2 T. lemon juice, garlic, pepper and sea salt. Divide into 8 oz. portions; shape into patties ½-inch thick, 4 inches in diameter. Refrigerate, covered, 1 hour, minimum.
2) Put butter, sour cream, remaining lemon juice, brown sugar, remaining mustard, lemon zest, rosemary, salt and hot sauce in food processor; blend until

smooth. Remove from processor; blend in finely chopped parsley. Reserve half butter mixture for brushing on burgers, other half for buttering focaccia. 3) To serve: Preheat grill. Place patties on hot grill. Turn when bottom side is marked; brush with butter mixture. Continue to turn and brush with butter mixture 5-7 minutes, or until patties reach desired doneness. 4) Cut focaccia bun in half; toast. Brush top and inside with butter mixture. Place duck burger on bottom half; top with red cider slaw (or serve slaw on side). Add top bun half.

RED CIDER SLAW

1½ T. light mayonnaise
1½ t. sugar
1 T. cider vinegar
¼ t. salt
¼ t. white pepper
2 t. parsley, minced
1½ cups shredded red cabbage
⅓ cup coarsely grated seedless cucumbers, squeezed dry
2 T. coarsely grated carrots
2 T. minced red bell peppers

Method: Combine mayonnaise, sugar, vinegar, salt, pepper and parsley. Before service, blend in red cabbage, cucumber, carrot and red bell pepper.

Recipe is courtesy of Chef Wolfgang Hanau for Maple Leaf Farms, Inc.

Just as chefs are using all parts of a duck on their menus, producers are always looking for new ways to encourage chefs to menu duck. A relatively new product from Maple Leaf Farms is ground duck meat.

"It's 90% lean, and with its introduction, we are seeing duck sliders and burgers showing up on menus," says Turk. "It's also being used in tacos and quesadillas to spice up traditional cuisine."

And, Del Coro believes it's only a matter of time until duck tenders come to market, making duck even more versatile in all kinds of kitchens.

Suzanne Hall has been writing about chefs, restaurants, food and wine from her home in Soddy Daisy, Tenn., for more than 25 years.

WHERE'S *the* Meat?

As chefs get more creative with vegetables, menus reflect a growing number of meatless entrées.

By Jan Greenberg

WHEN Mario Batali—the chef who put lonza and guanciale on the culinary map and created the lardo pizza—starts pushing vegetables, you know something is in the works. And so it was when Batali announced in May that he would join the Meatless Monday campaign, offering vegetarian selections at each of his 14 restaurants.

The brainchild of Sid Lerner, a retired New York advertising executive, the Meatless Monday campaign is simple: convince Americans to go meatless once a week.

According to Robert Lawrence, associate dean at The Johns Hopkins Bloomberg

School of Public Health in Baltimore, not only does one meatless day translate to a 15% reduction in meat consumption each year, but it is beneficial to the environment, as well. Americans eat an average of 8 ounces of meat a day, 45% more than recommended by the U.S. Department of Agriculture. Cutting down animal consumption would have huge health and environmental benefits.

MEATLESS OPTION

Batali is among the movement's highest-profile supporters, but chefs and

foodservice providers have been quietly increasing vegetarian options on their menus for a while. They recognize the increasing numbers of people who are active flexitarians—not full-time vegetarians, but incorporating meatless meals into their diets.

In January, Compass Group North America, Charlotte, joined the Washington, D.C.-based Humane Society of the United States in launching a “Be a Flexitarian” initiative, actively promoting meat-free selections in the company's 8,500 U.S. corporate and academic foodservice companies' accounts.

The Baltimore City Public Schools launched meatless Mondays for its 82,000 students in



At Dovetail, John Fraser offers this avocado salad with watercress and hearts of palm.

Dovetail

Market carrots, hazelnuts, smoked paprika, roasted onion, white bean "gnocchi" and coriander purée come together in Carrots Romesco at The Signature Room at the 95th.

October 2009. And more than 30 hospitals nationwide have signed on to Health Care Without Harm's Balanced Menus Challenge, agreeing to reduce meat purchases by 20%.

The state of Michigan sponsored Michigan Meatout Day to encourage residents to cut down on meat, and San Francisco passed a resolution calling on schools, stores and restaurants to offer non-meat food options.

With child (and adult) obesity at the forefront of a governmental initiative around healthier eating, plant-based, meatless meals are an increasing trend. This can be seen particularly among young people, as noted in a recent survey of students at State University of New York at Purchase, N.Y., in which about a third of respondents identified themselves as vegetarian, but more than 90% regularly ate at the on-campus vegetarian cafe.

And giving even more impetus to restaurants that want to increase their vegetarian options, *Restaurants & Institutions* 2010 New American Diner Study showed 23% of consumers eating more meatless entrées than just a year ago.



The Signature Room at the 95th

HOOKED ON VEGGIES

Dovetail, *The New York Times* rated three-star restaurant on the upper west side of Manhattan, instituted a Monday four-course vegetarian and vegetarian-focused menu in March. Chef/proprietor John Fraser started it initially as a challenge to the kitchen.

"Vegetable cookery has been status quo for a long time," he says. "We'd do a purée of this and a little of that. I felt we needed to mess things up a bit in the kitchen and push the envelope to make things more interesting and collaborative. We also wanted to better source the abundance of produce available at New York's farmers markets."

In addition to the regular menu, Monday nights feature strictly vegetarian selections, including a vegetable consommé cooked in a Mason jar with mushroom dumplings and spicy pickled carrots, a lasagna of braising greens with pine nuts, feta cheese and morels, and parsnip "acting like a spare rib," with tamarind BBQ sauce, pineapple and crispy shallots.

The vegetable-focused entrées include English cucumber/potato stew, shiso, jalapeño, sea urchin and congee, and a fennel confit with bonito flakes, eggplant miso purée and kimchi.

"It's been wildly successful," says Fraser. "I wasn't sure how it would be received, but there are many reasons that people are eating less meat. Some do it out of concern for the way farm animals are raised and treated, and others for health reasons. And some just decide to try the menu for fun, and get hooked."

ACCENTUATE THE POSITIVE

In Chicago, executive chef Patrick Sheerin would be the first to point out that The Signature Room at the 95th would most likely not be thought of as particularly vegetarian-friendly. Situated atop the John Hancock Center, the dining rooms and lounges take up 25,000 square feet over two floors, averaging almost 500 covers a night in addition to lunches and special events, with a staff upward of 60 people in the kitchen.

Yet Sheerin is among the city's Green City Market's largest supporters, purchasing on the spot and forming long-term relationships with farms that grow specific items toward which much of his food budget goes. He is

King oyster mushroom, black winter truffles, cocoa/rye crumbles and herb goat cheese tempt The Signature Room's diners in this wild-mushroom duxelle.



The Signature Room at the 95th

FLAVORS

This *tlayuda tradicional*, one of La Gloria's most popular dishes, is a thin, crispy, grilled corn tortilla with black beans, *queso Oaxaca*, and fresh lettuce, tomatoes and avocados.

also an occasional contributor to Chicago's *Local Beet*, a publication that promotes eating close to home. "What people sometimes don't understand is that if you feature more vegetables, especially those that are gorgeous and market fresh, and don't screw them up, you will do better financially," he says. "Pound for pound, they cost less than meat.

"My family grew over 100 different vegetable varieties each summer, and we ate them all. Our dinner was a much more balanced meal than most people's in that the focus wasn't on protein. For me, accentuating vegetables in the kitchens here gets me back to a connection with my childhood."

Sheerin finds that vegetarian-based dishes can be exciting and motivating for his staff. "I have an interesting kitchen," he says. "I have a lot of people who want to be career cooks, and I also have quite a few people who want experience but who will move on elsewhere for different experiences. They want a challenge. To do interesting vegetarian entrées takes skill and innovation on the part of the cooks, but it also involves the wait staff, who have to tell the story of the dish—where it came from and why we are using what we are using now."

Depending on availability, the menu may feature a roasted eggplant with arugula coulis, Camembert-stuffed zucchini blossoms, or a wild-mushroom strudel with herb goat cheese and a balsamic teriyaki sauce. There is always a Green City Market salad filled with seasonal greens and vegetables, and a Chef's Seasonal Soup, as well as a market-based vegetarian entrée.



MEXICAN MARKED WITH A "V"

In San Antonio, Johnny Hernandez recently opened La Gloria Ice House with the intent of bringing authentic Mexican street food to a town better known for its fusion Tex-Mex cuisine. The restaurant is located on the grounds of the former Pearl Brewery, a 22-acre complex along the San Antonio River undergoing extensive restoration and home to restaurants, a farmers market, cultural institutions and the newest outpost of The Culinary Institute of America (CIA).

Hernandez, a CIA graduate and a member of its Latin Foods Advisory board, owns True Flavors Catering, the MesAlegre Chefs Table, Johnny's Market and Market Depot in San Antonio. "I had the idea for La Gloria years ago," he says. "The people, passion and flavors that flow through Mexico have always been the inspiration in my cooking, and my goal is to preserve their craft and bring a bona fide Mexican dining experience to San Antonio."

Hernandez has traveled throughout Mexico for years, intensely in the interior for the past five years, gathering techniques and menus. The La Gloria menu reads like a culinary map, from tacos *al pastor* in Mexico City and *tlayudas* (a giant corn tortilla cooked over a comal topped with *queso Oaxaca* and meat, chicken or beans)

in Oaxaca to *cocteles de mariscos* (a fresh seafood cocktail) from Veracruz.

"We have been adapting menus for vegetarian, gluten-free, vegan—you name it—forever in our catering business. We are a service industry, and that is what we must do. So we definitely had that in mind when we created the La Gloria menu. And as we are evolving, I am thinking that we probably don't have enough regular vegetarian options on the menu. We could probably use a few more."

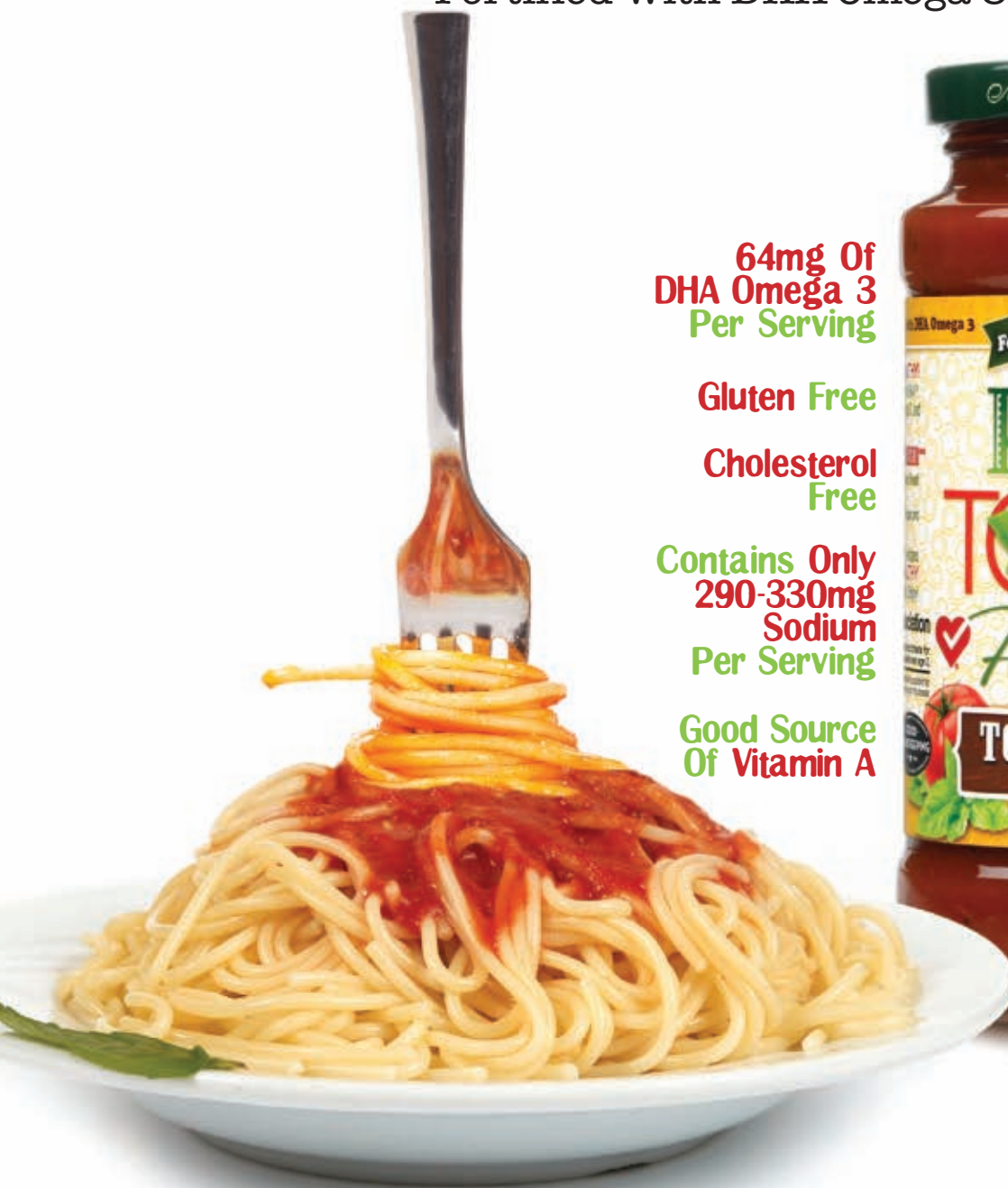
Vegetarian entrées are marked with a "V," and include quesadillas with *queso Oaxaca*, and a *queso panela* (or basket cheese, as it retains the markings of the basket in which it is molded) with grilled cactus in tomatillo sauce served in a *molcajetes*, a traditional Mexican mortar and pestle that keeps the food piping hot. Blackboard daily specials include tamales of spinach and mushroom or bean and cheese.

Giving vegetables a prominent place on the menu is not a trend, it is a growing movement based on health, environmental and, for some, animal-treatment issues. And as an increasing numbers of chefs are discovering, it can also lead to a lot of creative fun.

Jan Greenberg, author of *Hudson Valley Harvest* (Countryman Press, 2003), is based in Rhinebeck, N.Y.

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Street EATS

A new wave of street food from around the world makes it onto menus.

By Kathryn Kjarsgaard

STREET FOOD has burst onto the scene. As a testament to its growing popularity, events are cropping up in its honor, including the first annual Los Angeles Street Food Fest held in February and the second annual San Francisco Street Food Festival in August. Meanwhile, chefs and restaurateurs nationwide are beefing up menus with street fare from places such as Vietnam, Singapore and Colombia, exposing guests to exotic new flavors and offering a taste of home to those who miss their native cuisines.

Hot dogs, hamburgers and tacos were pioneers, but today, chefs travel far and wide to bring back from their adventures street foods such as *kaya* toast, *paani puri* and *mofongo*.

"When I travel, street food is all I eat," says Anthony Lamas, chef/owner of Sevice in Louisville, Ky. "I travel to Latin American countries to get a taste of the authentic flavors. I want to see it and taste it, and then I give it my own twist when I bring it back to Louisville."

Susan Feniger, chef/owner with Kajsa Alger, executive chef/partner, of Susan Feniger's Street in Los Angeles, also sticks to street food when she travels abroad. "I love to travel, and all I do is eat on the street," says Feniger. "I thought, 'Wouldn't it be great to bring food I'm comfortable eating back with me.' There are great dishes someone might not try or might not have the opportunity to travel and try.

Opening Street was a way to bring some of my experiences to someone who may be more nervous about eating on the street."

Feniger adds that street food has influenced chefs for years. "It's been my passion forever. It may not be as accessible as other foods, but I think chefs have always been inspired by it."

"Street food, for most cultures, is these great little places you find in markets, on the street, in neighborhoods, on stands," says Feniger. "Many Americans probably have the impression that street food is on a skewer. It really doesn't have to be portable. It can be something in a little to-go container or on a paper plate. It can be

This Tatsutage Chicken—Japanese tempura-fried chicken marinated with soy, mirin, ginger and garlic—is served with pickled vegetables, marinated soba noodles and *furikake* tofu at Street.

Street's *paani puri* is small semolina puffs filled with spiced potatoes, sprouted mung beans, yogurt and three chutneys.

a noodle dish in Vietnam, or a sandwich. There are no rules."

GLOBAL TASTES

Street serves street-inspired foods from all over the world. "The inspiration comes from loving the food you get on the street," says Feniger. "I feel it's the most inspired food and the food I'm most excited about. Often, street food is a dish someone made in their family, and then they put a cart out and sold it."



Ann Johansson

Her travels have taken her all over the world, exploring street foods from Vietnam, Singapore, Japan, India and Thailand. Menu items have included *kaya* toast from Singapore, *paani puri* from India, black-eyed

pea fritters from Brazil, a pork sandwich from Vietnam and Turkish donuts for dessert.

In fact, *kaya* toast is one of the most popular menu items at Street. "It's a traditional Singapore dish, with homemade coconut jam made with pandan leaves spread on white bread, served with a soft-cooked egg drizzled with dark soy and white pepper," Feniger says.

Street's *paani puri* is small semolina puffs filled with spiced potatoes, sprouted mung beans, yogurt and three chutneys. Other popular items on the menu, which changes frequently, are the Japanese fried chicken and Thai rice noodles. "We also do a great burger, which is considered street food," Feniger says.

BEYOND THE TACO

Foods such as tacos, quesadillas and empanadas are some of the original Latin American street foods that made their way to the U.S., but today, chefs are bringing new and exciting Latin street fare to menus.

At Sevice, Lamas runs as specials street foods from places such as Puerto Rico, Colombia, Peru and the Caribbean. He especially looks to Puerto Rico, his homeland, where *mofongo* is a classic dish, much like Spain has paella, he says. "On the streets, there are *mofongo* stands. *Mofongo* is a dish with a plantain/onion/bacon mash at the base that is topped with shrimp in Puerto Rico. It's served in a bowl. It always has a plantain mash

Chorizo Potato Croquettes

Yield: 16 croquettes

Cantina 1511
Charlotte, N.C.

6 cups Queso Mashed Potatoes
(recipe follows)

2 cups chorizo, cooked

Flour, egg, finely chopped panko, for
breading

Cholula Crema (recipe follows)

Fresh cilantro sprigs, for garnish

Method: Mix potatoes and chorizo in stainless steel mixing bowl. On scale, measure 1.5 oz. portions; roll into balls. Bread, following standard breading procedure, with flour, egg and panko. Fry croquettes at 350°F 3-5 minutes until golden-brown and 150°F in center. Remove from fryer; drain on paper towel. Plate; garnish with Cholula Crema and cilantro sprig.

QUESO MASHED POTATOES

10 lbs. red potatoes

1 lb. unsalted butter

6 oz. heavy cream

3 cups Mexican cheese mix blend



FS Food Group

3 T. kosher salt

1 T. black pepper

2 cups chopped green onion

Method: Boil potatoes until just past fork-tender; put in mixing bowl. In saucepan, heat butter and cream until butter is melted. Add butter/cream and cheese to potatoes. Mix with wire whisk until all ingredients are incorporated. Season with salt, pepper and green onion.

CHOLULA CREMA

3 oz. Cholula Mexican Hot Sauce

2 T. diced yellow onion

2 T. serrano chili pepper

9 oz. crema

Method: Blend hot sauce, onion and chili pepper until smooth. Add crema; mix. Refrigerate



Estes Public Relations

Puerto Rican Mofongo

Yield: 4-6 servings

Anthony Lamas, Chef/Owner
Seviche
Louisville, Ky.

4 semi-ripe plantains, peeled,
rough-chopped
¼ cup diced Spanish onion
½ cup smoked bacon
¼ cup + 1 t. chopped garlic
1 t. white pepper
3 T. kosher salt, divided

¼ lb. butter
3-5 lbs. pork shoulder or Boston butt
2 limes, juiced
2 oranges, juiced
1 packet Sazon seasoning mix (or achiote)
1 T. olive oil
Mojo de Ajo (recipe follows)

1) Boil plantains until fairly soft but not mushy. In separate pan, sauté onion and bacon until bacon is cooked through, about 5 minutes. Drain plantains; add to bacon/onion mixture. Add 1 t. garlic, white pepper, 1 T. salt and butter; mash with potato masher. Keep warm.
2) Rub pork with lime and orange juices, remaining salt, seasoning mix, remaining garlic and olive oil. Marinate pork at least 4 hours, preferably overnight. 3) In preheated 400°F oven, roast pork 45 minutes-1 hour (to golden-brown, crisp exterior). After pork is browned, lower oven to 225°F; cover pork tightly with aluminum foil. Continue to

roast 4 hours, until pork is fork-tender.
4) In 350°F oven, heat about ½ cup plantain/bacon mash and ¼ cup roasted pork 10-12 minutes, or until hot. Put bacon/plantain mash in small bowl; top with roasted pork. Drizzle mojo de ajo on top.

MOJO DE AJO

1 T. fresh garlic
1 cup red wine vinegar
3 limes, juiced
3 oranges, juiced
1 t. orange zest
1 packet Sazon seasoning mix
1 T. kosher salt
1 cup olive oil

Method: In blender, combine garlic, vinegar, lime and orange juices, orange zest, seasoning mix and salt. After about 10 seconds, slowly add oil, 1 T. at a time. Chill in refrigerator at least 10 minutes.

and then different toppings. At Seviche, we top it with roasted organic pork with a vinaigrette, as a more upscale version of the dish."

Arepas, which are small corncakes made on a griddle and topped with beans, pork and seafood, is a popular Colombian street food. At Seviche, they are topped with pork or skirt steak.

"And, of course, seviche (or ceviche) was originally a street food in coastal areas," says Lamas. "In Mexico, in the Yucatan Peninsula and in Peru, the fish would come off the boat and people would make seviche right there along the shoreline."

FS Food Group, Charlotte, N.C., has two concepts that specialize in street foods, Cantina 1511 and Paco's Tacos & Tequila. Cantina 1511 serves regional Mexican food, including street food such as tacos, ceviche, churros, quesadillas and croquettes. "Street food is what we do," says Frank Scibelli, president. "The best

way to get ideas is to visit markets and eat the street food. I love the tacos in Mexico. They are the simplest you can get."

Crab/avocado/shrimp ceviche is a kind of street food on the menu. "It's called shrimp cocktail in Mexico," Scibelli says. "But it's a lime/tomato-based ceviche here. This dish is one we found on a street corner—we were all praying we wouldn't get sick. But it was amazing, with chopped tomato, serrano pepper and cilantro. The presentation is the only thing we changed as we upgraded it a bit. But we kept the recipe from on the street."

In Guadalajara, there are stands with churros and potato croquettes, says Scibelli. A chorizo/potato croquette is on the menu at Cantina 1511. The only major change from the street version was the addition of a spicy cream sauce.

Tacos on the menu include tacos *dorados*, which features chopped crab folded into a taco that is deep-fried and topped with

shredded cabbage, hot sauce and cream. Tacos *al pastor* is made with roasted pork and pineapple.

At Paco's Tacos & Tequila, the focus is more Tex-Mex, with a menu influenced by the street foods of Houston and San Antonio. The menu features good, simple tacos, Scibelli says, such as shrimp and scallop tacos with Old Bay seasoning, onion and peppers. Also offered are beef brisket tacos with mushrooms. Both tacos are served on a soft flour tortilla, which is indigenous to northern Mexico.

Campechana, a Mexican seafood cocktail, features crabmeat, avocado and tomato served in a parfait bowl at Paco's Tacos & Tequila.

NEW ORLEANS STREET FOOD

While the U.S. boasts a number of street foods, such as hot dogs and burgers, New Orleans po' boys hold their own as traditional street food.



Estes Public Relations

A popular Colombian street food at Seville is *arepas*—small corncakes topped with beans and pork or skirt steak.

According to Walter Bundy, executive chef at Lemaire at The Jefferson Hotel, Richmond, Va., po' boys are said to have originated when two brothers who used to drive streetcars opened a restaurant in New Orleans. They would feed unemployed streetcar drivers during a 1920s strike with free sandwiches of French bread, meat scraps and gravy. Over time, restaurant workers would see someone coming for a free sandwich, and say, "Here comes another po' boy."

Today, po' boys come in all shapes and sizes. Lemaire's upscale version is a cornmeal-crusted Chesapeake Bay oyster with tartar sauce. "We wanted to serve fried oysters with an unusual twist," says Bundy. "And the sandwich is fun. It's a way to offer a comfort-style food to our guests and not seem so pretentious. And, with the economic climate today, it's an inexpensive dish both to the customer and to us."

The sandwich is made on local artisan bread, which has a rough, dark crust and is rich and sourdough-like inside. "We use tomatoes from our local farmers or from our urban garden at the hotel," Bundy says. "The tartar sauce is a special recipe we make in-house."

"I think the street food trend will continue," he adds. "Chefs are able to have fun with it by using seasonal, fresh ingredients and giving the traditional fare an innovative twist."

Kathryn Kjarsgaard is a freelance food writer based in Forest Park, Ill.

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HAUTE POTATO Soup

The versatile potato potage absorbs the trendiest ingredients and techniques chefs dream up just in time for fall and winter.

By Jody Shee

POTATO SOUP and chicken share something in common—commonality. To a creative chef, that's the beauty of both. You've no doubt addressed chicken in inspiring ways. Now, as you take your menu and your guests through the colder months ahead, consider innovative ways to readdress potato soup.

Everything is up for examination, including potato varieties with their starchiness or waxiness. Consider a new approach to your base, your add-ins and your toppings. Even a change in tried-and-true techniques could lead to surprising results. Do you boil or roast the potatoes

first? Is it better to hand mix or use a blender/processor? If you're thinking, "It's just potato soup," you could be missing something others are onto.

VARIETY AND STARCH FACTORS

While shape, color and size are main considerations among the nearly 100 potato varieties available, there are only two cooking-quality considerations: mealy/floury and waxy. Floury potatoes are higher in starch, and waxy potatoes are higher in sugar. "It can be deceptive as to which is high in which," says Ulrich Koberstein, group director, culinary arts, for Destination Kohler and Old Course

Hotel Golf Resort & Spa, which includes the five-diamond resort-hotel The American Club in Kohler, Wis. For the natural thickening agent, he likes to use starchy potatoes, and he has a method to determine which ones are starchy.

Koberstein places the potato in a brine of 1 part salt to 11 parts water by weight. Waxy potatoes float; starchy ones sink. While he selects starchy potatoes for soup, he has a way to adjust the soup's thickness by adjusting the potato's starch level. For a thinner soup, he peels and cuts the potatoes and places them in cold water for a few hours. The water draws the

This Quick and Healthy Potato Soup simply combines russet potatoes with celery, onion and carrot seasoned slightly with thyme and garlic salt.



starch out and to the bottom of the bowl. He pours out the water with the starch and adds the potatoes to the soup pot.

For a completely white potato soup, Koberstein adds a little lemon juice to keep the potatoes from oxidizing. But for one of his favorites—potato/sausage soup—he wants a little caramelized color. He boils russet potatoes in chicken stock or water until soft, blends them in the blender until smooth, then puts the mixture through a chinois “for that lovely, smooth, silky texture without pieces.” Then he pan-fries a spicy sausage such as andouille until it turns a little brown, dices it and folds it into the soup, seasons with salt and pepper and finishes with chopped cilantro. For added color and intrigue, he adds a little of the browned oil from the sausage back into the soup mixture.

Susan Goss, chef/co-owner of Chicago's West Town Tavern, insists that russets are



United States Potato Board

Farmers Market Fingerling Potato Soup

Randy Zweiban, Chef/Owner
Province
Chicago

Yield: 1 gallon

8 cups whole fingerling potatoes
6-8 cups canola oil
1 cup leeks, white part only
2 T. roasted garlic purée
8 cups vegetable stock
Freshly toasted ground black pepper and
kosher salt, to taste
1½ cups peeled, diced carrot
1 cup peeled, diced parsnip
1 cup peeled, diced turnip
1 cup plain yogurt
¼ cup orange juice, reduced to 1 T.
1 t. toasted ground cumin
1 t. toasted ground coriander

1 T. chopped fresh Italian parsley
1 t. fresh thyme

1) Heat oven to 350°F. Scrub and dry potatoes. Put in pan with oil (enough to completely cover potatoes); cover with foil. Roast until easily pierced with knife, about 30 minutes. Cool. 2) Cook leeks slowly over low heat in 4-5 T. oil until very soft. 3) In high-speed blender, combine potatoes, garlic and leeks. Add 4 cups vegetable stock; continue adding until right consistency. Season with salt and pepper. 4) Coat carrot, parsnip and turnip with oil; season with salt and pepper. Roast at 350°F. 5) Whip yogurt in bowl with reduced orange juice, cumin, coriander, parsley and thyme. Season with salt and pepper. 6) In soup bowl, place 4 T. warm vegetables; top with 1 t. yogurt. Pour soup tableside over vegetables (6 oz. liquid).

the best for potato soup. She boils them in water with salt and such aromatics as thyme and bay leaves, then drains and mixes with a hand blender, never a food processor, “lest they turn into glue.” Then she may add cream or vegetable or chicken stock. For chunkiness, she will add cooked waxy potato pieces, which hold their shape better. These could be red fin, Yukon gold or rose potatoes. If the waxy potatoes are small enough, she doesn't even peel them, preferring the rustic texture of the peels.

Nearly any potato variety is fair game for potato soup in Randy Zweiban's mind. He is chef/owner of Province in Chicago, with a focus on Modern American cuisine with

This Cajun Shrimp Potato Chowder combines cubed red potatoes, red bell peppers, shrimp and spinach. It gets much of its flavoring from onions, garlic powder, dry mustard and paprika.

Latin soul. “I'm always looking for different styles and varieties—everything from Russian bananas to rose fins,” he says. “German butterballs are nice, as are red thumbs and Yukon golds.” He also likes to work with blue/purple potatoes.

But one thing he is settled on. Rather than boil the potatoes first, he confits them in oil with the skin on and peels them later. “Roasting or confiting them is a much better way to start than boiling or simmering. You keep a lot more starch, richness and more of that real potato flavor,” he says. Additionally, it gives them a creamy texture and allows them to all cook through evenly and consistently. Zweiban purées the potatoes with other ingredients, which could be vegetable stock and roasted garlic. In the fall, he usually adds a variety of tubers, such as carrots or parsnips from local farms.

FLAVORS

Red potatoes are the key to this Mexican Chicken Potato Soup that includes corn and Anaheim chili peppers and is spiced with garlic and cumin.

ADD SOME STYLE

Some chefs begin their potato soup with a base or concept firmly in mind that makes them and their soup stand out.

At Morgan's in the desert at La Quinta Resort & Club in La Quinta, Calif., the foundation for the potato soup is likely to be Yukon gold potatoes and Granny Smith apples—it's what executive chef Jimmy Schmidt likes—and to that he adds a little ginger, then cooks the mixture in cider. He purées the mixture until smooth and thins it to the desired texture with fresh Granny Smith apple juice.

Potato and apple soup is also a standard fall offering at West Town Tavern. Goss uses 60% potatoes/40% apples, and adds a little hard cider, onion, celery and vegetable stock, finishing with a bit of cream, salt and pepper, and garnishing with blue cheese croutons.

If you eat potato soup at South Gate on Central Park South, New York, the base will undoubtedly be russet potatoes and leeks, a hot variation of vichyssoise. All the salt executive chef Kerry Heffernan plans to use in the soup, he adds when he sweats the leeks to marry the flavor in the early stage and so the salt can help break down the cellulous fibers of the leeks. (He uses only the white center portion.) "The basic soup uses chicken stock, but at this point, you could use fish or clam to create a different result," he says.

Yes to a hot vichyssoise variation at Whistling Straits Restaurant at The American Club



Resort Hotel. The restaurant can't take its Whistling Straits Potato Leek Soup off the menu, or there'd be an uprising, Koberstein says. One of the flavor keys is that the scallions and leeks are grilled first to get the smoke flavor. The other standout of the soup is that the server brings it to the table with a shot of sherry for the guest to pour into the soup and stir around (though some just choose to drink the sherry straight).

Zweiban with Province takes another creative tableside-service approach to remind guests that they are in an upscale cafe. A guest receives a bowl with layered ingredients on the bottom, and the server brings the hot potato soup and pours it on top of the mixture in front of the guest.

"It lets people see what's in the soup, and it makes for a nice presentation," Zweiban says. Those ingredients might be warm cooked leeks and diced potatoes. Or it could be carrots and yogurt whipped with

toasted and ground cumin, coriander and/or paprika. In that case, the potato soup might be made with blue/purple potatoes, so when the customer stirs it, there are white streaks through the soup from the yogurt. If he has a vegetable mixture in the bottom of the bowl, Zweiban might sprinkle chopped and pulsed Spanish Marcona almonds on top, so when the soup is poured in, the rich nuts give a nice flavor and bite.

The little something different in the Potage Lyonnaise at The Inn At Pleasant Lake, New London, N.H., is balsamic vinegar added to the soup made with potatoes, Spanish onions, vegetable or chicken stock, heavy cream and salt, pepper and sugar, to taste. "We get a lot of mileage from the flavor, once it's completed," says chef/owner Brian MacKenzie. It's a popular menu item, partly because it's a satisfying soup for vegetarians. The balsamic vinegar's acidity brightens the flavor.

To add big flavor, Indian curry is a good and easy way to go in soups with a potato/leek base, such as Heffernan's at South Gate. Simply reserve a small portion of the potato/leek base, sweat the curry powder out in butter, add a little water to turn it into a paste, add it to the reserved base and swirl that in with the rest of the soup. "It creates a dynamic element in the bowl," he says.

TOP IT OFF

Toppings are the final way to make potato soup stand out—with flavor, crunch or intrigue. Heffernan believes you can't go wrong with a seafood topping, such as smoked salmon or lobster. "Potatoes are a great medium to highlight some of these flavors," he says. Also, an herb garnish is always appropriate, whether it's chopped sprigs or oil.

Whatever vegetables Zweiban is working with as the base in the bottom of the bowl, he may come back with them—shaved and fried—as a topping, which could be fennel, carrots, leeks, parsnips and/or almonds. "I love that sort of haystack," he says. "Yes, they will wilt, but it adds another element and texture to the soup."

Koberstein likes the Irish nachos that are popular in bars now as a potato soup topping, that is, potato slices turned crunchy "nacho" and topped with ground meats, cheese and scallions. "It's a nice topping, like a loaded potato floating on top of the soup. We do a bit of that here," he says.

MacKenzie likes to top the soup with crispy string potatoes or gougères (savory choux pastry with cheese) to cleanse the palate.

For Schmidt with Morgan's, as long as he's making potato and apple soup with ginger in it, he likes to take some of the ingredients and make them crunchy toppers, as in fried ginger or julienned apple salad.

Potato soup could be considered bland or neutral. "I see that as a positive," says Koberstein. "You can add flavors to change the profile. The fact that it's neutral makes it more versatile."

Jody Shee, an Olathe, Kan.-based freelance writer and editor, previously was editor of a foodservice magazine. She has 20 years of food-writing experience and writes the blog www.sheefood.com.

THE RIGHT POTATO FOR THE JOB

Varieties can make all the difference to a soup, but which ones for what purposes? Meredith Myers, manager of public relations for the United States Potato Board, Denver, offers some insight.

RUSSETS are great in puréed soups because they are starchy and break down easily, adding a creamy flavor and texture. They can be sliced and simmered in broth or milk until tender, or bake them and then scoop out the flesh. (Smoking potatoes over wood chips after baking adds a flavorful twist.)

YELLOW-FLESH potatoes, diced and deep-fried, make a great garnish to add visual and textural contrast for elegant puréed soups in which potatoes are the primary flavor or complement other vegetables such as carrots, leeks or watercress.

WAXY potatoes such as fingerling and yellow-flesh are an excellent choice for



United States Potato Board

chunkier soups where the potato will not be blended, because they retain their shape. Their buttery flavor marries well with winter greens such as escarole and kale, and with cured pork products, such as bacon, pancetta and sausage.

REDSKIN potatoes unpeeled and cubed add color to rustic vegetable soups, whether vegetarian or meat-based.

Squash

in the SPOTLIGHT

Move squash to center of the plate—and watch it go upscale.

By Rob Benes

PITY poor squash—it gets no respect. Squash often comes whipped or mashed, and is usually served as a side dish that mostly goes uneaten. The dining public is familiar with acorn, butternut, spaghetti and zucchini varieties, and perhaps other squashes if they shop at farmers markets, but no matter where it comes from, squash is likely to be roasted and topped with butter and salt or brown sugar.

Truth be told, there are dozens of different squashes that can be cooked in numerous ways and used in savory and sweet applications year-round. Squash can also

be a moneymaker on menus, demanding a high price with low food cost.

"Squash is an underutilized ingredient," says Deborah Pittorino, chef/owner of Cuvee Bistro & Bar in the Greenporter Hotel, Greenport, N.Y. "But you can present squash in an upscale manner, creating a wonderful meal with great flavor."

SOUP'S ON

Pittorino offers an easy-to-prepare zucchini vichyssoise, similar to a traditional potato vichyssoise, as a carbohydrate option. She

uses the familiar zucchini, first slicing it, unpeeled, lengthwise, and seasoning with olive oil, salt and pepper before grilling. "Grilling the zucchini is essential, because it gives the cold soup a smoky, charred flavor," she says. The grilled zucchini is then puréed with housemade garden stock, celery salt is added, and the vichyssoise is garnished with Parmesan cheese and served with housemade toasted crostinis.

In winter, Pittorino serves the same soup, warmed, as zucchini bisque, garnished with toasted pumpkin seeds. Both soups

Deborah Pittorino lets the taste of kabocha squash shine through in this light, airy pie that includes mascarpone cheese and has a pumpkin-seed crust.



Kabocha Squash Cheese Pie with Toasted Pumpkin-Seed Crust

Deborah Pittorino, Chef/Owner
Cuvee Bistro & Bar in the Greenporter Hotel
Greenport, N.Y.

Yield: 8 servings

1 cup hulled pumpkin seeds
Butter, as needed
¾ cup + 3 T. + more, as needed,
all-purpose flour
2½ cups brown sugar, divided
3 T. unsalted butter, softened
3 (8 oz.) packages cream cheese, room
temperature
2 cups baked, puréed kabocha squash
1 cup mascarpone cheese
1 T. rum extract
1 T. cornstarch
½ t. ground cinnamon
¼ t. ground ginger
⅛ t. freshly grated nutmeg
¼ t. salt
4 large eggs
Fresh whipped cream, for garnish

Pumpkin brittle or toasted pumpkin
seeds, for garnish

1) Toast pumpkin seeds 7-10 minutes
at 375°F; cool. Butter and flour pan.
Add toasted seeds, ¾ cup flour, ½
cup brown sugar and softened butter
to Robot Coupe; mix to consistency of
graham cracker crust mixture. Press
mixture along bottom of 12-inch x 4-5
inch tall springform pan and up sides.
Bake crust 20 minutes at 375°F until
brown around edges. Remove from oven;
cool. 2) Cream together cream cheese,
kabocha, mascarpone cheese and rum
extract. Add remaining brown sugar, 3
T. flour, cornstarch, cinnamon, ginger,
nutmeg and salt; mix. Add eggs one at a
time until incorporated. 3) Pour crust ¾
full. Put on cookie sheet. Bake at 375°F
for 60 minutes. Cool overnight. Before
serving, garnish each slice with whipped
cream and pumpkin brittle or toasted
pumpkin seeds.

In selecting the right squash, Ferraro prefers those that still have stems attached and are heavy. "Whole calabaza may be difficult to slice because of the tough rind, so I use a sharp knife or a heavy cleaver. If the squash resists slicing, I remove the stem and place the knife or cleaver blade along the squash's length and gently tap the blade with a hammer until the squash falls open."

For the purée portion of the dish, Ferraro splits the calabaza in half, removes the seeds, seasons the flesh with olive oil and butter and puts it back together, wrapping in aluminum foil. The squash is then slow-roasted in a 325°F oven until fork-tender. "Wrapping the squash in foil seals in its natural flavor, and the moisture from the squash creates steam that helps cook it and prevents it from drying out," he says.

come in 5-ounce portions priced at \$6 each, with a 15% food cost. "Zucchini is inexpensive, and there's not much else that goes into either soup," Pittorino says. "It's cheap to make and delicious to eat. You can't lose winning over guests."

ENTRÉE ELEMENT

Marco Ferraro, executive chef of Wish at The Hotel, Miami Beach, Fla., says squash is a versatile food that can be cooked beyond roasting and incorporated into the center-of-the-plate with a variety of proteins. "Don't limit yourself to serving it only with steak or chicken," he says.

Ferraro proves his point using calabaza squash with pan-seared scallops, preparing the squash both as a purée and pickled. Brussels sprouts with pancetta and maple syrup cream complete the dish (\$36/35% food cost). "I serve squash with red meat,

as well, but squash pairs exceptionally well with seafood because it's a delicate ingredient, as is most seafood," he says.

Calabaza is a year-round squash popular in the Caribbean and in Central and South America, commonly called a West Indian pumpkin. It has a sweet flavor, firm texture and varies in size from as large as a watermelon to as small as a cantaloupe.

The flesh is scooped out of the roasted squash and put in a saucepot to cook further. "A lot of moisture is still locked in the flesh, which we want to remove to concentrate the squash's natural sugar content further,"

Puréed and pickled calabaza squash star in this pan-seared scallops dish served by Marco Ferraro at Wish at The Hotel.



Vittorio Sciosa

FLAVORS

The Butternut Experience

Grilled butternut squash carpaccio with baby arugula and toasted pine nuts; butternut squash cappuccino with nutmeg foam; butternut squash and Parmesan risotto

Matthew Guifrida, Chef/Owner,
Muse Restaurant & Aquatic Lounge
Water Mill, N.Y.

Yield: 4 servings

GRILLED BUTTERNUT SQUASH CARPACCIO

2 cups baby arugula
Extra virgin olive oil, as needed
Kosher salt, to taste
Freshly cracked pepper, to taste
Pine nuts, as needed
½ butternut squash, peeled, sliced thin
(32 slices)
¼ cup pesto

Method: Toss handful of arugula in olive oil; season with salt and pepper. Add pinch



Muse Restaurant & Aquatic Lounge

of pine nuts. Reserve. Brush squash with pesto; season with salt and pepper. Preheat grill to hot; quickly grill squash 1 minute on each side until marked. Place 8 slices grilled squash on plate; top with arugula salad.

BUTTERNUT SQUASH CAPPUCCINO WITH NUTMEG FOAM

½ butternut squash, cubed
1 cup chicken stock
2 shots espresso
Kosher salt, to taste
Freshly cracked pepper, to taste
½ t. chopped tarragon
½ cup hot milk
Ground nutmeg, as needed

Method: Cook squash with stock until tender; purée. Add espresso, salt, pepper and tarragon. Put in 2-oz. espresso cup. Whisk milk until foamy. Top espresso with milk; sprinkle with nutmeg.

BUTTERNUT SQUASH AND PARMESAN RISOTTO

½ onion, diced
2 garlic cloves, sliced
½ cup white wine
1 butternut squash, small-dice
1 cup stock
½ cup grated Parmesan
2 T. chopped fresh herbs (thyme, Italian parsley)
Kosher salt, to taste
Freshly cracked pepper, to taste
Thyme sprigs, parsley, as needed for garnish

Method: Caramelize onion in pan. Add garlic; cook 1 minute. Deglaze with white wine; reduce by half. Add squash; add stock. Cook until tender (al dente). Add Parmesan and fresh herbs. Season with salt and pepper. Press cooked risotto into 4-oz. square molds. Plate. Garnish with thyme sprigs and parsley.

Ferraro explains. "After the squash is reduced, the flesh is placed in a blender with a little butter. You may need to adjust the seasoning with a little sugar or salt."

For the pickled version, the squash is julienned using a mandoline. A pickling solution is made from muscatel vinegar, champagne vinegar, red wine vinegar, organic honey, allspice, clove, ground cinnamon and salt, which is brought to a boil and then poured over the julienned calabaza. It is allowed to pickle until it cools to room temperature. "The combination of the sweet, smooth purée and pickled, crunchy pieces with the Brussels sprouts, pancetta and maple syrup cream complement the scallops

and gives the dish contrasting textures and tastes," Ferraro says.

He says the key to cooking squash and maximizing the natural flavor is to not over-season it when cooking, no matter what method is used. "You want the squash's flavor to speak for itself.

"From an economical standpoint, cooking with squash is sound, because it only costs a few dollars per pound, with one squash going a long way when you consider the small amount used per serving."

WOWING DINERS

Chef/owner Matthew Guifrida of Muse

Restaurant & Aquatic Lounge, Water Mill, N.Y., takes one of the most familiar squash, butternut, to prepare The Butternut Experience. "At home, butternut is generally oven-roasted, seasoned with salt and butter and eaten right out of the shell," he says. "We wanted to show people, by taking a little extra time, the versatility of butternut."

Butternut squash, also known in Australia and New Zealand as butternut pumpkin, is a type of winter squash. It has a sweet, nutty taste similar to that of a pumpkin, with yellow skin and orange, fleshy pulp. When ripe, it turns increasingly deep orange and becomes sweeter and richer.

Guiffrida's dish includes grilled butternut squash carpaccio with baby arugula and toasted pine nuts, butternut squash cappuccino with nutmeg foam, and butternut squash and Parmesan risotto. He first prepared the dish for a vegetarian diner at the restaurant. "I thought it would be fun to prepare the butternut three ways, providing different textures and flavors," he says. "Using different applications elevates the use of common ingredients to give a wow factor to the dining experience."

Since Guiffrida pays about \$1.29 per squash, he says the dish is profitable because he only uses half a squash per order for the entire recipe. The entrée menus for \$26, with 7% food cost. "It takes only 15-20 minutes to make all three items from start to finish, so the dish is easy to prepare, too," he says.

To keep getting that wow factor, Guiffrida will make changes to the entrée. For example, one night he removed the cappuccino and added a butternut croquette. "A lot of times, people see squash on the menu and shy away from it because they have it at home," he says. "But in using the butternut, people are familiar with the squash, so they are comfortable with that. Also, the different presentations make people curious and adventurous when ordering the dish."

SWEET SQUASH ENDING

At Cuvee Bistro & Bar, Pittorino uses squash in her sweet-and-savory presentation of kabocha squash cheese pie with toasted pumpkin-seed crust (\$8/25% food cost). "I like kabocha, because while many squashes are fibrous in texture, it has a fluffy texture after being baked, perfect for use in desserts," she says.

Kabocha is hard, has knobby-looking skin, is shaped like a squatty pumpkin, has a dull finish and deep-green skin with some celadon-to-white stripes, and is an intense yellow-orange on the inside. In many respects, it is similar to the buttercup squash, but without the characteristic cup on the blossom end. It has an exceptional naturally sweet flavor, even sweeter than butternut squash. It is similar in texture and flavor to a pumpkin and a sweet potato combined. Some kabocha can taste like russet potatoes.

"When I first menued the dessert, my guests questioned my thinking and were hesitant to try it when they were told about the combination of the squash, mascarpone and cream cheese," Pittorino says. "They thought the combination of ingredients would make the dessert too heavy and filling. But the dessert actually has a light and airy texture."

Oftentimes, a dessert made with squash—such as a pumpkin cheesecake or a squash tart—has an abundance of cinnamon, clove and nutmeg that overwhelms the taste of the squash. But Pittorino purposely keeps the

amount of those ingredients to a minimum so the full flavor of the squash can be tasted. "I call this a pie, because it has a dense pie quality with less air than a traditional cheesecake," she says. "I also use a toasted pumpkin-seed crust that gives the pie a lot of flavor and has the exact consistency of a graham cracker crust. As a result, I use a lot less spice seasoning than a traditional pumpkin cheesecake, since I really like to taste the sweetness of the kabocha together with the savory seed crust."

Pittorino recommends baking the halved and deseeded kabocha for 45 minutes to an hour at 350°F, or until fork-tender and mashable, then seasoning with olive oil and salt and pepper before mixing with the other pie ingredients. "Baking the squash first will break down the squash and make it easier to mix. If the squash is not mashable, you'll get a gritty pie."

Rob Benes is a freelance writer and former editor of Chef and Chef Educator Today. He specializes in foodservice and is based in Chicago.

ALTERNATIVE SIDE

Executive chef Sean Brasel of Meat Market, Miami Beach, Fla., prepares a pumpkin cobbler side (\$8/23% food cost). "I love the flavor of pumpkin and how it can add such an interesting element to so many different dishes," he says. "I also love the way it surprises people, because they tend to only think of it around Thanksgiving."

While the standard whipped-squash side dish is a simple preparation,

Brasel's recipe is simple in ingredients and form but time-consuming, with multiple steps. He points to the importance of blanching the pumpkin before roasting to scale back its starchy content (think french-fries preparation).

"I also avoid using cinnamon, to concentrate on the pumpkin flavor instead of masking it so that it wouldn't taste like the fall," he says. "Rather, I want the cobbler to be sweet and spicy, so I add brandy, thyme, chili flakes, white onion and chicken stock to make a syrup."

FLAVORS

Flower POWER

Deana Gunn garnishes this rose water/saffron ice cream with pistachios and saffron threads.

Rose water enhances desserts with floral sweetness and fragrance.

By Melanie Wolkoff Wachsman

ATTENTION, shoppers! Rose water has left the beauty aisle. No stranger to many ethnic foods, rose water has slowly gained the approval of American palates. And, diners can rest assured. Today, it has nothing to do with fragrance or cosmetics. Instead, rose water is being carefully crafted into both classic and modern desserts, adding a subtle, exotic, floral aroma and flavor.

Chef and cookbook author Priscilla Martel's exposure to rose water began in early childhood when her French grandmother put rose water in sweets. However, it wasn't until Martel, co-author of *On Cooking* (Prentice Hall, 5th edition, 2010) and *On Baking* (Prentice Hall, 2nd edition, 2008), traveled to Morocco to learn about the dessert traditions

of the Mediterranean that she began incorporating it into her own preparations.

She describes rose water as an essential ingredient in North African cookies; it adds a delicate aroma to the subtle sweetness of ground blanched almonds or toasted sesame seeds. Similarly, in Greek pastries, Martel says, a blend of vanilla, honey and



Rasmalai with Rose Water and Pistachios

From *The Sweet Spot: Asian-Inspired Desserts* (William Morrow Cookbooks, 2007), co-authored by Pichet Ong

Yield: 8 servings

- 3 quarts milk
- 1/3 cup fresh lemon juice
- 3 T. + 1 t. sugar, divided
- 3 T. all-purpose flour
- 1 cup whole milk
- 1 cup heavy whipping cream
- 1 cinnamon stick
- 1 t. dried rose petals, plus more for garnish
- 4 cardamom pods
- 1/8 t. salt
- 3/4 t. rose water
- 1/4 cup shelled unsalted pistachios, for garnish
- 3 T. fresh orange zest, for garnish

1) Put milk in large saucepan; bring to a boil over medium-high heat. As soon as it boils, remove from heat; stir in lemon juice. (The mixture should curdle within 10 seconds. If it doesn't, turn heat back to medium; stir slowly until most of milk has curdled.) 2) Strain mixture through fine-mesh sieve lined with cheesecloth. Set sieve over large mixing bowl, with at least 2 inches between bottom of sieve and bottom of bowl; let mixture sit at least 20 minutes. (To let sit for more than 30



Pichet Ong

minutes, cover bowl with plastic wrap and refrigerate.) 3) When all liquid has been drained, transfer remaining cheese in cheesecloth to bowl of electric mixer fitted with paddle attachment. Add 1 T. sugar and flour; mix 5 minutes on medium speed, until well-incorporated. With hands, scoop cheese into 1/2-inch balls; press into patties 1 inch in diameter and 1/2-inch thick. Set aside. 4) Put whole milk, cream, remaining sugar, cinnamon stick, 1 t. rose petals, cardamom pods, salt and rose water in large saucepan; stir well. Set over medium heat. Bring to a steady simmer; cook 10 minutes, stirring, until thick and reduced by half. Add cheese dumplings; cook 2 minutes, stirring gently. Turn dumplings over; cook 2 minutes more. 5) To serve: Divide cheese dumplings and sauce among serving bowls, discarding cinnamon stick and cardamom pods. Garnish with rose petals, pistachios and orange zest. Serve warm.

rose water gives the soaking syrup for baklava or shredded phyllo pastries a distinct, yet not easily identified, aroma.

Martel even splashes rose water sparingly on fresh citrus salads. "The acidity in orange slices helps tone down the perfumey aspect of rose water, which can be cloying when used too liberally," she says.

Chefs looking to introduce new flavors without reaching extremes need not fear rose water, she adds. Used judiciously, it can enhance recognizable sweets such as raspberry-flavored ganache, cream-layered sponge cake, Mediterranean butter cookies or lemon granita. "If I'm worried it will be overwhelming, I add another ingredient to balance it out," Martel says.

For example, floral rose water notes balance out the tartness of a simple ricotta cream trifle with cherries.

A NEW DIMENSION OF FLAVOR

Encinitas, Calif.-based Deana Gunn grew up around rose water. "My background is Persian. Rose water is used heavily in Persian cuisine, in puddings, pastries and various other desserts. Rose water and rose syrup are also used in Greek, French, Turkish, Indian and Arabic desserts. I love using it in everything from drinks to cupcakes," says Gunn, who, along with Wona Miniati, co-authored *Cooking with All Things Trader Joe's* (Brown Bag Publishing, LLC, 2008) and *The Trader Joe's Companion* (Brown Bag Publishing, LLC, 2009).

Gunn finds putting rose water in desserts adds a whole new dimension of flavor. "It brings that intoxicating sweet floral aroma from our sense of smell to our sense of taste," she says.

She often prepares rose water/saffron ice cream, Persian rice cookies and saffron

rice pudding. She also adds rose water as a twist to crème brûlée, marzipan or vanilla cake or cupcakes.

Alejandro Cantagallo, chef/owner of Floresta in Sunnyside, N.Y., uses rose water in a panna cotta accompanied by glazed strawberries and fresh rose petals. Rose

FLAVORS

Rose water complements:

- saffron
- pistachio
- cardamom
- vanilla
- orange blossom water
- almond
- cherry
- apple

water also appears in his pastry glazes and dough. He sets rose petal preserves in yogurt, or uses rose petals as a garnish.

"Rose water offers a connection between the sense of smell and taste that is instantly noticed and easily recognizable," says Cantagallo. "I enjoy eau de rose because it is uncommon in American cuisine and often leads people to really pay attention to what they are eating. Even the people who willingly order it often are surprised by the flavor and scent of the dessert."

MODERN TAKES

Town House in Chilhowie, Va., features a vanilla-poached rhubarb dessert made with rose water, buttermilk ricotta, chives and mace. The impetus for the dish started with the desire to create a dessert based on rhubarb, and something unique to pair with it.

"We had the idea in the spring, and we noticed that onions grow at the same time—and often in the same soil—as rhubarb, so it made for a natural pairing," says Karen Urie Shields, executive pastry chef at Town House. "We added tapioca pearls, and started to consider adding an interesting

Marzipan tinted with rose geranium and scented with rose water; dates stuffed with rose-water-scented marzipan tinted with beet juice; and a North African cookie made with ground almonds, flour, sugar and sesame seeds, scented with rose water, come from Priscilla Martel.

Persian rice cookies from Deana Gunn are made with rose water.

flavor profile using Middle Eastern flavorings. We found the perfect flavor with rose water. The color works well visually with the color of the rhubarb, and its floral notes help boost the nose and flavor of the vegetable."

Urie Shields uses a spherification technique to make the rose water mimic tapioca, providing a bursting effect within the dessert. She explains that the technique is actually a mixture of cooked tapioca and spherified pearls of rose water made through the sodium alginate/calcium chloride method. "When you eat the dish, you get some bites of tapioca pearls and some bites of the little bursts of rose water," she says. "It provides a balance to the dish, and it makes eating it fun for the guest, as well."

Even Asian desserts benefit from rose water. Pichet Ong, chef/owner of Batch Bakery, New York, and consulting chef at Spot Dessert Bar, Village Tart and Spice Market, also in New York, prepares a handful of desserts that include rose water, such as a condensed milk and rose water ice parfait, pistachio/rose jam thumbprint cookie and ricotta *rasmalai* with rose water, pistachio and candied rose petals. Ong believes rose



water enhances his desserts, specifically cold preparations, with its floral or aromatic notes where the scent is not as pronounced.

"I like using it in cold desserts, such as sorbets, semifreddo or milk shakes," he says. "I first used rose water in a sorbet recipe that ended up being part of a refreshing sundae, like a *falooda* in Indian cuisine, with jellies, fruits and coconut-cookie crumbs. The dessert's aroma reminded me of my childhood when I would visit temples."

The one-acre rose garden at The Inn at Dos Brisas in Washington, Texas, provides a full bounty of blossoms, particularly in the spring and summer, making it easy to include rose water on the dessert menu. "Incorporating rose water into the menu adds a little something extra," says Jason Robinson, executive chef.



Priscilla Martel

Sweet and Crunchy Almond Kataifi Pastries

Yield: 24-32 pastries

2½ cups granulated sugar
2 cups water
2 T. lemon juice
2 T. rose flower water
1 cup (6 oz.) whole almonds, chopped
½ cup (3 oz.) walnuts, chopped
½ cup (5 oz.) American Almond™ almond paste
1 t. cinnamon
1 lb. kataifi (shredded phyllo dough), thawed in refrigerator, if necessary
½-¾ lb. unsalted butter, melted

1) Preheat oven to 375°F. 2) Combine sugar, water and lemon juice in small saucepan over high heat. Bring to a boil, stirring to dissolve sugar; boil 5 minutes. Remove from heat. Stir in rose flower water; keep syrup warm. 3) Combine almonds and walnuts in small bowl. Grate almond paste into mixture. Add cinnamon; stir with fork to combine. Add 2-3 T. syrup to make a soft paste. Set aside. 4) Spread out kataifi on flat work table. Divide into 4 long sections. Working with 1 section at a time, cut bunches of pastry into 24-32 (4-inch) pieces. Flatten cut portion; brush with melted butter. Spoon 1 t. (heaping) nut paste in center of dough; roll into tight



American Almond Products Company, Inc.

cylinder, approximately 3 inches long by 1-inch wide. Place rolled pastry, seam-side down, on ungreased 15 x 10-inch baking sheet. Repeat with remaining dough, placing each roll on baking sheet with sides touching. Brush roll tops with more melted butter. Bake 45-50 minutes, until rolls are evenly browned. 5) Remove pastry from oven; immediately ladle remaining warm syrup over rolls. Cover with foil; allow pastries to absorb syrup for at least 30 minutes. Serve warm or at room temperature.

Recipe courtesy of Priscilla Martel, American Almond Products Company, Inc., Brooklyn, N.Y.

Robinson particularly enjoys putting rose water in his rose truffles, which are built using 70% bittersweet chocolate. "The rose water almost gives the chocolate a subtle sweetness, with a lasting aroma that is so unique," he says. "Rose water brings a complex floral note and flavor to your palate, highlighting multiple senses, such as your sense of taste and smell. Similar to orange blossom water, you can taste it, enjoy it, and it lasts and lingers after you are done eating."

LESS IS MORE

While rose water enhances desserts, too much may overpower them. The key to rose water is using it judiciously. "Don't use a heavy hand with rose water," says Gunn. "Instead, make it a subtle and complementary flavor in your dessert—where the person will stop and think, 'Wow. What is that? I love it.'"

"It's strong, like an oil where the flavor hangs on," says Martel, "The American

tendency is to have a big 'bam!' of flavors. Sometimes, less is so much more."

When buying rose water, select an all-natural product with no added flavoring. Also, look for rose water from Bulgaria, Lebanon or Morocco; these are reputed to be sources of the more fragrant roses. Freshness is also a consideration. Look for rose water in opaque or dark-colored glass bottles to prevent oxidation. The average lifespan of rose water is six to eight months.

"Buy it from a place that has turnover. If it's dusty on the shelf, you don't want it. Old rose water can have a musty, stale smell," says Martel.

Don't make the mistake of buying diluted rose oil (which is more of a health/beauty product) instead of distilled rose water. "Any Middle Eastern grocery will have good, inexpensive distilled rose water," says Gunn.

But are Western palates ready for rose water? Martel thinks so. "Our palates are changing fast," she says.

Melanie Wolkoff Wachsmann is a freelance writer based in Louisville, Ky., and a former editor of Chef and Chef Educator Today.

FLAVORS

Pasta

POSSIBILITIES



ConAgra Mills

Add flavorful ingredients to a favorite noodle for a winning dish every time.

By Kay Orde

WHAT is it about pasta that brings out a chef's creative side? It's the perfect vehicle for all kinds of culinary flights of fancy, and a host of ingredients lend themselves perfectly to pairing with pasta. From the diner's side, there's something comforting about a dish of pasta, whether simply combined with one or two excellent ingredients or given an exotic twist.

Rotini with Duck Ragu

Yield: 6 servings

3 duck thighs, skin on
1 T. extra-virgin olive oil
1 medium yellow onion, minced
1 carrot, minced
1 celery stalk, minced
¼ lb. pancetta, ⅛-inch dice
1 bay leaf
2 T. minced Italian parsley
2 T. minced thyme
2 T. torn basil
½ t. salt
½ t. freshly ground black pepper
1 cup dry white wine
1½ cups chopped canned whole peeled tomatoes
¼ t. fennel seeds, crushed (optional)
1½ lbs. Ancient Grains rotini pasta blend, cooked

1) Heat heavy cast-iron pot over medium-high heat. Put duck in pot, skin-side down; cook until skin is golden-brown, about 10 minutes. Turn duck over with tongs; cook until flesh side is golden-brown, about 5 minutes. Remove duck from pot; pour out fat. **2)** Return pot to medium heat;

add olive oil. Add onion, carrot, celery, pancetta, bay leaf, parsley, thyme and basil; cook about 5 minutes, until soft and lightly browned. **3)** Return duck to pot; season with salt and pepper. Add wine; cook until wine is nearly evaporated, about 5 minutes. Stir in tomatoes; cover pot. Cook over medium-low heat 1½ hours. **4)** Remove duck from pot. Cool 15 minutes (or until cool enough to handle). Remove and discard skin and bones. Cut duck into ¼-inch cubes; return to pot. Stir in fennel seeds. Cook over medium heat about 30 minutes, until duck is fork-tender. **5)** Serve over Ancient Grains rotini pasta blend.

Recipe is courtesy of ConAgra Mills

Gnocchi with Wisconsin Blue Cheese, Wild Mushrooms and Rosemary/Madeira Cream

Louis Moskow, Executive Chef/Owner
315 Restaurant & Wine Bar
Sante Fe, N.M.

Yield: 12 servings

6 large baking potatoes, peeled
6 eggs
6 cups all-purpose flour
½ t. ground nutmeg
1 T. salt
1 t. pepper

3 cups (12 oz.) grated Wisconsin Parmesan cheese
6 T. butter
3 T. chopped garlic
1½ lbs. wild mushrooms, chopped
1½ cups Madeira
3 T. chopped rosemary
4½ cups heavy cream
3½ cups (18 oz.) Wisconsin blue cheese, divided
1 rosemary sprig, for garnish

1) For gnocchi: Put potatoes in saucepan; cover with water. Heat to boiling; cook 15-18 minutes, until potatoes can be pierced with wooden skewer. Drain; cool. Press through ricer into bowl. Add eggs, flour, nutmeg, salt, pepper and Parmesan cheese; mix well. Roll dough into ½-inch logs, using flour to prevent sticking. Cut into 1-inch pieces. Crease with fork to leave impression across center of each piece to hold sauce. Bring pot of water to a boil; add gnocchi. Boil until gnocchi float to top, about 2 minutes. Remove; drain well. Keep warm. **2)** For sauce: Over medium heat, melt butter in large sauté pan. Add garlic and mushrooms; cook 5-8 minutes, until soft. Add Madeira; cook 2 minutes. Add rosemary and cream; simmer 2 minutes. Add ¾ blue cheese. Add cooked gnocchi to sauce. **3)** To serve, garnish with remaining blue cheese and rosemary sprig.

Wisconsin Milk Marketing Board





Spaghetti Corleonese

Tony Vallone, Chef/Owner

Tony's
Houston

Yield: 4-6 servings

1 lb. spaghetti, fedelini or linguine
1 cup extra-virgin olive oil
8 garlic cloves, minced
12 anchovy fillets
½ cup walnuts, chopped into large pieces
½ cup pignoli (pine nuts), lightly toasted
½ cup dark raisins, soaked in 2 T. dry Marsala or red wine, marinated 30 minutes (toss occasionally)
1 T. dried oregano, crushed
Pinch crushed red pepper flakes
Pinch coarsely ground black pepper
4 T. chopped fresh parsley
10 large basil leaves, torn

1) Cook pasta to al dente. 2) While pasta is cooking, heat oil in large skillet. Add garlic and anchovies. Sauté and stir over medium heat 2 minutes, mashing anchovies to a paste. Add nuts, raisins and wine marinade, oregano, red pepper flakes and black pepper; simmer over low heat 5 minutes, stirring constantly. 3) Drain

pasta (not too well—sauce is enhanced when pasta not totally dry). Return pasta to cooking pot; toss well with sauce. Add parsley and basil; toss. Serve immediately.

Radiatore with Lobster, Fava Beans and Jersey Corn

Steven M. Farley, Executive Chef
Artisan's Brewery & Italian Grill
Tom's River, N.J.

Yield: 2 servings

2 oz. butter
2 shallots, chopped small
2 oz. flour
2 oz. Harvey's Bristol Cream
1½ cups lobster stock
½ cup heavy cream
½ lb. Barilla radiatore
1 ear Jersey corn, kernels removed from cob
Salt and pepper, to taste
3 oz. fava beans, blanched in salted water 4 minutes, skinned
Meat from 2 (1 lb.) cleaned par-cooked lobsters
1 oz. chopped scallions
Parmigiano-Reggiano, to taste

1) Put medium saucepan on medium heat. Add butter; sweat shallots. Add flour; cook, stirring constantly, 3 minutes, until flour/butter mixture has nutty aroma.

Add sherry and lobster stock; whisk until completely incorporated. When sauce has reached a boil, turn down to a simmer. Add cream; check seasoning. Reserve lobster sauce. 2) Cook radiatore in salted boiling water until al dente. 3) Place sauté pan on high heat. Add corn kernels; sauté 1 minute. Season with salt and pepper. Add fava beans; sauté 30 seconds. Add 2 cups reserved lobster sauce; bring to a boil. Toss radiatore in sauce. Add lobster and scallions at last second. 4) Put pasta in warm pasta bowl; finish with freshly grated Parmigiano-Reggiano.

Spaghetti Puttanesca with Sausage

Yield: 4 servings

8 oz. brown-rice gluten-free spaghetti (or regular spaghetti)
2 t. olive oil
1 cup chopped onion
4 garlic cloves, thinly sliced



Barilla



- 1 (28 oz.) can fire-roasted crushed tomatoes (not drained)
- ½ cup coarsely chopped pitted kalamata olives
- 1 T. chopped capers
- 2 t. anchovy paste or 2 minced anchovy fillets
- ½ t. crushed red pepper flakes
- 10 Jones All Natural Precooked Sausage Links, sliced
- 1 cup (4 oz.) diced fresh mozzarella cheese or quartered ciliegine mozzarella balls
- ¼ cup julienned fresh basil leaves

1) Cook spaghetti according to package directions. **2)** Meanwhile, heat oil in large saucepan over medium heat. Add onion and garlic; cook 6-8 minutes, stirring occasionally, until onion is tender. Add tomatoes, olives, capers, anchovy and red pepper flakes; bring to a boil over high heat. Reduce heat; simmer 5 minutes. Stir in sausage; simmer 5 minutes. **3)** Drain spaghetti; transfer to four shallow bowls. Stir mozzarella into sausage mixture. Serve over spaghetti; top with basil.

Recipe is courtesy of Jones Dairy Farm.

Spicy Thai Basil Chicken Noodle Bowl

Yield: 24 servings

- 1¼ cups fish sauce, divided
- ⅓ cup sake
- 1½ oz. minced shallots
- 6 lbs. boneless, skinless chicken breast, cut in ¼-inch-thick strips
- 1½ lbs. dried rice noodles, ¼-inch wide
- ½ cup vegetable oil
- 2½ lbs. red bell peppers, cut in thin strips
- 2 lbs. thinly sliced red onion
- 3 oz. minced garlic
- 1½ oz. ground dried mild chili pepper
- 1¼ cups Kikkoman Less Sodium Soy Sauce

- 1 cup water
- 2 oz. sugar
- 1 t. black pepper
- 6 oz. coarsely chopped Thai or Italian basil
- ½ cup lime juice

1) In large nonmetal bowl, combine ¾ cup fish sauce, sake and shallots. Add chicken; cover. Refrigerate up to 24 hours. **2)** In hotel pan, cover noodles with hot water. Let stand 15 minutes, or until tender. Rinse with cold water; drain. Cover; refrigerate. **3)** In rondo, heat oil over high heat. Add bell pepper, onion, garlic and chili pepper; stir-fry 3 minutes. Push pepper mixture to one side. Add chicken mixture; stir-fry 4 minutes. Combine bell pepper mixture and chicken; stir-fry 4-5 minutes, or until chicken is no longer pink inside and bell pepper is crisp-tender. Add soy sauce, water, remaining fish sauce, sugar and pepper; bring to a boil. Gently stir in noodles; cook until noodles are heated through and sauce is absorbed. Stir in basil and lime juice. Transfer to hotel pan. Cover; hold in food warmer at 150°F until service.

Recipe is courtesy of Kikkoman Sales USA, Inc.



AT THE BAR

HIGH Spirits

Gin resurfaces at the bar and table.

By Deborah Grossman

AT THE Tales of the Cocktail conference in New Orleans this summer, four seminars showcased gin and only one workshop featured vodka. During the "History of Gin" seminar, Tony Abou-Ganim, the Modern Mixologist, reminded attendees that 200 gin recipes were listed in *The Savoy Cocktail Book*, published in 1930—and only two for vodka.

When Norman Bonchick started selling Seagram's products in 1971, bottles of gin outnumbered vodka at the bar. But soon, sales of neutral vodka eclipsed those of its botanically inspired cousin by a huge margin. "Vodka became popular because you could mix it—the screwdriver and the Bloody Mary ensured its popularity. Gin is, after all, an acquired taste," says Bonchick, now CEO of Van Gogh Imports, Orlando, Fla.

Bonchick's first Van Gogh product was gin, quickly followed by flavored vodkas such as citron, double espresso and açai/blueberry. These vodkas spawned a new school of mixed drinks.

Despite the flood of chocolate martinis and pomegranate cosmos, gin is resurfacing at the bar. Brands are popping up with both classic and inventive approaches. With an array of flavor profiles, gin continues to evolve as an intriguing ingredient for cocktails and food pairing.

Cocktail authority gaz regan, author of *the bartender's GIN compendium* (Xlibris, 2009), is a self-professed whisky aficionado. A latecomer to gin, he highlights the simplicity and tastefulness of the classic Negroni. "Gin. Campari. Sweet vermouth. Equal proportions. On the rocks. Orange wheel or twist—garnish. Got it?"

This Gin & Tonic with Spiced Ice, made with Van Gogh gin and ice cubes spiced with habañero peppers, was created by Kara Newman, author of *Spice & Ice* (Chronicle Books, 2009).

REBRANDING GIN'S REPUTATION

The mystique and ritual around gin remains strong. Ti Martin, proprietor of Commander's Palace and Café Adelaide in New Orleans, recalls her Aunt Adelaide Brennan stirring her gin drinks with a gold swizzle stick worn around her neck. Martin named Café Adelaide's bar The Swizzle Stick, and here bartender Michael Manganaro converted Sima Krusheski of Wilmington, Del., a determined vodka drinker, to gin with a Gin-Gin Mule. "It was worth my trip to Tales to finally appreciate gin," says Krusheski.

Krusheski also sipped Bols Genever from a tulip glass filled to the brim by Tal

INNOVATING WITH GIN

Here are two recipes highlighting the diverse shaking and stirring approaches to gin at today's bars.

Bargoen Buck

Jim Meehan, general manager, describes the origin of this genever-based cocktail at PDT in New York. "During the 1700s, Bargoens, a Dutch slang, was spoken among thieves, tramps and hustlers in Amsterdam. With the sporting life and humble beginnings of the city where genever originated as her muse, bartender Lindsay Nader created this bittersweet buck."

1.5 oz. Bols Genever
0.75 oz. lemon juice
0.5 oz. Gran Classico
3 dashes Angostura bitters
1 oz. Fever Tree ginger ale
Orange wheel half

Method: Shake Bols Genever, lemon juice, Gran Classico and bitters with ice; strain

into Collins glass filled with ice. Top with ginger ale. Garnish with orange wheel half.

Note: A standard Gin Buck is gin with lemon juice and ginger ale.

Ginned-up Mojito

Bartenders are exploring ways to use gin in cocktails traditionally based on other spirits. Recipe by Dana M. Bruner, The Perfect Purée of Napa Valley, producers of Beverage Artistry beverage mixers.

2 oz. Beverage Artistry™ Mojito, thawed
0.75 oz. Hendrick's Gin
0.75 oz. St. Germain Liqueur
2 oz. club soda
Lime wedge and mint sprig, for garnish

Method: Combine all ingredients in Collins glass filled with ice. Stir; garnish with wedge of lime and sprig of mint.



The Perfect Purée

Roggenaer Genever, which is partly matured in oak casks for several years and mixes well with his julep-style cocktail.

The British discovered genever when the Dutch-born William III ascended the throne and Dutch Protestants fled to England during the 17th century. The Brits quickly changed the name to gin, and produced it more widely—and more cheaply—than beer. Hogarth's famous print, "Gin Lane," depicting the evils of gin consumption, prompted gin to gain an unsavory reputation by the early 18th century—and to generate new gin laws and taxes.

By the early 19th century, the British produced "Old Tom" gin, a sweetened version of genever. When The Dorchester Bar relaunched in 2006, it commissioned an Old Tom gin with an exclusive recipe. "Our clientele are more aware of Old Tom. It's a pleasure to talk about this historical product with our guests," says Morandin. "The Martinez is a precursor to the modern martini, and we serve the cocktail with our bespoke 'Old Tom,' Punt e Mes, maraschino and Boker's bitters."

Nadari, U.S. managing director for Lucas Bols, Amsterdam. Like many Americans, she wasn't familiar with the whisky-like flavor and rich, smooth texture of the Bols Genever. Nadari explained that Dutch culture prompts one to completely fill the tulip glass as a gesture of hospitality.

As the Dutch ships traveled the world, they returned with new products such as the juniper berry, which they called "genever" or "jenever." Known for its medicinal qualities, the Dutch flavored their neutral spirits with it.

A distiller of spirits since 1575, Lucas Bols developed the current recipe for Bols Genever in 1820, and relaunched the brand in the U.S. four years ago.

At The Dorchester, a martini is made with Old Tom gin.

In Chicago, Bar DeVille managing partner Brad Bolt is a convert. "Bols Genever is awesome neat, but is also incredibly versatile. I use it as a whiskey in an old fashioned or as a London dry gin in a Collins."

At The Dorchester in London, bar manager Giuliano Morandin stocks Van Wees



AT THE BAR

In the 1870s another style of gin appeared. Because of grape blight, the supply of French brandy dried up. Distillers in London began making dry gin, meaning it had no sugar added, as in Old Tom. Beefeater and other brands began using a wider variety of botanicals along with juniper. Coriander, long known as a digestive aid, angelica root and citrus became common botanicals.

Newer gins, Hendrick's among them, added ingredients such as rose and baby cucumbers to impart freshness. Hendrick's brand ambassador Jon Santer of San Francisco extols the simplicity of a Hendrick's martini with Lillet Blanc rather than vermouth, to play off the orange peel in the gin.

In reviewing trends with gin, Richard McLeod, senior brand manager for Bombay Sapphire gin, notes that fresh fruit mixers and cocktail flavors such as mint, tarragon and ginger are popular. His marketing programs encourage bartenders to learn about the gin's 10 botanicals and their ability to pair with these mixer ingredients. Specialty mixers, such as Beverage Artistry from Perfect Purée of Napa Valley, enable bartenders to quickly and economically create new gin cocktails.

DINING WITH GIN

The botanical elements make pairing gin with food an art and a science.

Morandin pairs the classic Dorchester Old Tom Martinez cocktail with vitello tonnato or smoked chicken salad. He recommends lobster paired with the Leap Year cocktail and cod roe marinated and sautéed with

GIN TIDBITS

- Martin Miller, proprietor of Martin Miller's Gin, London, sums up the allure of gin: "Gin is the most seductive of drinks. It's not only history in a glass, it's romance and adventure, too. Vodka's a medicine, not a drink: a triumph of science over the heart."
- When Dutch Protestants fled to England during the early 1700s, they took their "Dutch courage" with them. The British had heard about this genever drink that purportedly contributed to the success of the Dutch navy in the 17th century. In 2008, genever received protected status under European Union laws, and can be produced only in Holland, Belgium and Northern France.
- The origin of the name "Old Tom" gin is shrouded in mystery and exposes dedicated research by cocktail historians. Author and cocktail guru Gary Regan tells the tale of a Captain Dudley Bradstreet in the 18th century who dispensed illegal gin "under the sign of the cat." Another story relates to a "Cat Brand" of gin, with a picture of a tomcat on the barrel.
- Gin cocktails display regional preferences in the U.S. The French 75 is commonly made with gin, simple syrup, fresh lemon juice and champagne. Yet, says Chris Hannah, head bartender of the French 75 bar at Arnaud's, the original recipe called for cognac—and many bars in New Orleans continue this tradition. "I let bygones be bygones and created a special gin French 75. It's called the Lady Germaine, named after Germaine Wells, the daughter of [Arnaud's founder] "Count" Arnaud [Cazenave], and made with gin, St. Germain liqueur, muddled strawberry, lemon juice, sugar and champagne."
- The myths around gin and styles of the spirit continue to intrigue beverage experts. At The Dorchester in London, bar manager Giuliano Morandin stocks an array of gins, from genever and Old Tom to the newest grape-based gins. He recommends sampling all newest versions. "Some gins can take a battering and shine through, whereas others are too fine/delicate or too weak, and they fade away when shaken up too much."

juniper berries with the Ramos Fizz. In the afternoon, he adds, "The Hendrick's Tea Time Martini—Hendrick's Gin, redcurrant and rose petal jam, lemon and mint—is brewed to create the quintessential teatime tippie."

With New Orleans' history as the birthplace of cocktails, the tradition of gin runs deep. During the Tales conference, Ted Haigh of Burbank, Calif., known as Dr. Cocktail, served the Magic Hour cocktail during the multicourse "spirited dinner" event at Restaurant August. "The Magic Hour mix of gin, lemon juice and St. Germain Elderflower is sophisticated yet friendly," he says. "The tart-but-mild approach of the cocktail paired well with

veal breast and sweetbread *ssam* [wrap], which had a similar balance."

At Arnaud's, a popular New Orleans restaurant, head bartender Chris Hannah serves the Movie Goer with Boodles Gin, orange curaçao, lemon juice and Avera. Co-owner Katy Casbarian pairs the drink with Arnaud's oysters on brochette. "Deep-fried and wrapped in bacon, the oysters are served with *marchand de vin sauce*," she says. "The cocktail cuts through the fry and highlights the sweetness in the oyster and the bacon, and complements the salt kick at the end."

Martin enjoys the lemony freshness of the Corpse Reviver #2 served with crab

pound cake with Port-Salut icing at Café Adelaide. She favors a gin gimlet to marry a tart drink with the spicy charred pork *bàhn mi* “smashed” po’ boy with cabbage slaw, pickled vegetables and jalapeño/cilantro mayonnaise.

Restaurateurs are saluting the new specialty gins made in the U.S. Bluecoat American Dry is a boutique gin made in Philadelphia. Sold in a colonial-blue bottle and tagged as a “revolutionary” gin, the product is distilled five times in traditional copper stills. When asked why Bluecoat has fewer botanicals compared with other gins, owner Andrew Auwerda says, “Do you put all the spices in your cupboard in your apple pie?”

Containing only organic ingredients, Bluecoat has attracted a loyal fan base. At Coco500 in San Francisco, which fields an organic kitchen and bar, Clay Reynolds, beverage director, stocks Bluecoat, and appreciates its sweet orange notes. “Bluecoat gin adds a great nervy backbone to our Julius’ Orange mixed with fresh lemon, lime and orange juices, mint syrup and vanilla/orange syrup,” he says. “Our scallop crudo, prepared with

olive oil and sea salt, is highlighted by the citrusy/vanilla sweet notes of this cocktail.”

Not surprisingly, Bluecoat is a popular gin call in Philadelphia. At Square 1682, the Indian Summer cocktail with Bluecoat, Pimms, pineapple juice, cardamom pods and grated nutmeg pairs with the restaurant’s signature truffled popcorn or Maine lobster tacos made with pineapple and black bean purée.

There are, however, pitfalls in gin pairings. Martin at Commander’s Palace sums up some issues: “The gin botanicals can present a challenge. If the dish has many different spices, is tomato based or is made with a dark roux, you may struggle. But savory, buttery, wine or even absinthe-based dishes pair beautifully with gin.”

GIN’S FUTURE

Morandin at The Dorchester values the diversity of gin. “A good gin is a good gin—it all depends on the taste profile you want. London Dry makes an excellent martini, and Old Tom is perfect for a Martinez.”

Though Dogfish Head Craft Brewery, Milton, Del., sells much more beer than spirits,

assistant manager Matt Patton recently served Dogfish Head Jin [sic] to a British man at Dogfish Head Brewings & Eats in Rehoboth Beach, Del. “We won him over,” Patton says. “That’s how we know we’re on the right track.” But the brewery produces three times as much Blue Hen Vodka as gin.

Beverage managers such as John Hulihan of the Lark Creek Restaurant Group in San Francisco note that some patrons stick with vodka. Gin sales are higher at the group’s One Market restaurant in San Francisco than at its less cocktailian-adventurous suburban locations.

Overall, says Casbarian at Arnaud’s, the stigma of gin is dying down. More cocktail aficionados, such as Krusheski, are converting to a mint-muddled Southside or Gin-Gin Mule.

With a distinctive, near-three-dimensional view of an Amsterdam canal on the bottle, Van Gogh gin has a distinctive smooth finish with flavors of lemon and vanilla. But after 11 years, Van Gogh CEO Bonchick is testing a new gin that may complement his flavored vodka portfolio.

Next year at Tales of the Cocktail, gin may create an even bigger splash.

Deborah Grossman is a San Francisco Bay Area journalist who writes about people, places and products that impact the food-and-wine world.



Left to right, Bombay Sapphire, Bluecoat American Dry, Bols Genever and Van Gogh gins

A TOAST

... to the outstanding contributors of the culinary world and beyond.

CIA/Keith Ferris



Brad Barnes, CMC, CCA, AAC, associate dean for food production, The Culinary Institute of America, Hyde Park,

N.Y., a member of Chefs Association of Westchester and Lower Connecticut, has been named the first North American Association of Food Equipment Manufacturers' Professor in Culinary Arts. The new position is dedicated to specialized research in food equipment manufacturing, curriculum development and industry education.



Michel Coatrieux, chef-instructor, Kendall College, Chicago, a member of ACF Windy City Professional Culinarians Inc.,

coached the Kendall College team that won the national Culinary Arts STAR (Students Taking Action with Recognition) competition during the Family, Career and Community Leaders of America's 2010 National Leadership Conference at Kendall College in July.

Great American Seafood Cook-Off



Peter Fischbach, executive chef/director of foodservice, Gourmet Dining Services at New Jersey Institute

of Technology, Newark, N.J., a member of The ACF Jersey Shore Chefs Association, tied for third place in the 2010 Great American Seafood Cook-Off in New Orleans in August.

John Folse, CEC, AAC, HBOT, CEO/

owner/executive chef, Chef John Folse & Company, Gonzales, La., and

a member of The ACF of Greater Baton Rouge, co-hosted the cook-off. In addition, in August, Folse announced that he would partner with Rick Tramonto, Chicago, to form Home on the Range: Folse Tramonto Restaurant Development, LLC. Their first joint venture will be Restaurant R'evolution, set to open in 2011 in New Orleans.



Folse



Maureen "Molly" Brandt, a member of ACF Minneapolis Chefs Chapter, was named chef de cuisine of 150 Central Park on

Royal Caribbean's Allure of the Seas, which sets sail in December, following a competition sponsored by Royal Caribbean and The Culinary Institute of America. Brandt, owner of Cook in the Kitchen, Stillwater, Minn., received a one-year contract with Royal Caribbean.



Michael Giletto, executive chef, Cherry Valley Country Club, Skillman, N.J., and Gourmet Butterfly Media, New York, a member of ACF

Penn Jersey Metro Chefs Association, hosted Steak Art: The Culinary Palate Exhibit, Chicago, for Sterling Silver Premium Meats, Aug. 6. The show was filmed in front of a live audience and streamed online.



Megan Ketover, CPC, was named pastry chef at the Hilton Cincinnati Netherland Plaza, Cincinnati, in July. Previously, she was a pastry chef-

instructor at Midwest Culinary Institute at Cincinnati State, Cincinnati.

NCR WANTS TO HEAR FROM YOU

Have you or a colleague recently received an award or promotion? Send your news and high-resolution headshot to ncr@acfcchefs.net.



Robin Richardson, CPC, a member of ACF Kentucky Chapter, was named head chef and manager of The Bakery

at Sullivan University, Louisville, Ky., in August. Previously, she worked at Desserts by Helen, Louisville.



John Tesar, executive chef, Tesar's Restaurant Group, Dallas, and culinary director of DRG Concepts, Dallas, a member of Texas Chefs

Association, will appear on Nick Stellino's "Cooking with Friends" this fall. In addition, Tesar prepared a multicourse dinner at the James Beard Foundation's Beard House, New York, Sept. 6.



Robert "Robb" White, CEC, CCA, AAC, a member of ACF West Michigan Lakeshore Chapter, was recently promoted to dean of culinary arts at

The Culinary Institute of Michigan, Muskegon, Mich. White, who has served as culinary arts department chair for the past eight years, began teaching at the college in 2002.



John Thompson, CEC, executive chef, Minneapolis Club, Minneapolis, a member of ACF Minneapolis Chefs Chapter, and **Randy Torres,**

CEC, culinary arts department chair, Oregon Coast Culinary Institute at Southwestern Oregon Community College, Coos Bay, Ore., a member of Santa Clara Valley Chapter, were named ACF-approved culinary judges in July.



Eric Yeager, culinary instructor, Baltimore International College, Baltimore, a member of ACF Greater Baltimore Chapter Inc.,

was named winner of the "To Honor the Healthy Menu" recipe contest, developed by The Center for the Advancement of Foodservice Education (CAFÉ) and the Wisconsin Milk Marketing Board. Yeager won for his Southwestern Cheddar Soup, and participated in an all-expenses-paid "cheese immersion" tour in August.



Renee Zonka, CEC, MBA, RD, CHE, managing director/associate dean, School of Culinary Arts, Kendall College, Chicago, and a

member of ACF Windy City Professional Culinarians Inc., was inducted into the Chicago chapter of Les Dames d'Escoffier International in July.



Joel Maruchek, chef-instructor at Eastern Center for Arts and Technology, Willow Grove, Pa., and a member of ACF Philadelphia

Chapter, volunteered with the U.S. Navy's Adopt A Ship Program aboard the USS Carl Vinson in July. **Michael Roddey, CCC,**

CCE, culinary arts coordinator at University of Alaska Fairbanks Community and Technical College, Fairbanks, Alaska, a member of ACF Midnight Sun Chefs Association, volunteered aboard the USS Boxer in August. Through the program, chefs offer culinary training and support to Navy chefs worldwide.



Sam Harrel/Fairbanks Daily News-Miner

PASTRY STUDENTS CREATE BIRTHDAY CAKE

When Le Cordon Bleu College of Culinary Arts in Los Angeles, Pasadena, Calif., was asked by the Pasadena Museum of History to participate in Pasadena's 124th birthday celebration, it knew the celebration needed a spectacular birthday cake. A team of 14 future pastry chefs, under the direction of cake designer and pastry chef Alicia Boada, CEPC, CCE, CCA, came up with numerous ideas, eventually choosing to construct a cake to replicate Pasadena's City Hall. The team worked together every day to perfect its creation, which included hundreds of

handmade sugar roses and details such as hand-sculpted artichokes, scrolls, lion heads and garlands. After two weeks, the 3-foot tall, six-tier, 100 lb. cake was complete. The replica was revealed to the public June 12 at the Pasadena Museum of History, and was cut by Mayor Bill Bogaard to celebrate the city's 124th birthday.

Le Cordon Bleu College of Culinary Arts in Los Angeles pastry students work on the 3-foot cake replica of Pasadena City Hall to commemorate Pasadena's 124th birthday.



CHEFS AT THE SHORE IN NEW JERSEY

ACF Professional Chefs Association of South Jersey and the Atlantic City Aquarium, Atlantic City, N.J., held its Chefs at the Shore event June 17 at the aquarium. More than 20 chefs and restaurants were featured, and guests

enjoyed live demonstrations as well as a guest appearance from Russell Newberry of Discovery Channel's "Deadliest Catch."

"This is the seventh year we have held the event to raise money for student culinary

scholarships and to fund educational programs for kids to teach them about local marine life," said David Goldstein, chapter vice president. "We ended up with more than 400 tickets sold and a lot of sponsorships and donations. It was a great success."

IN MEMORIAM

We mourn the passing of our fellow culinarians, who meant so much to the industry and to the American Culinary Federation.

Sean Patrick Canty

ACF Windy City Professional Culinarians Inc.

Anna E. Chenin, CEPC, AAC

ACF Cleveland Chapter Inc.

George Fiene, CCC

ACF Palm Beach County Chefs Association

Carmen D. Martelli

ACF Pittsburgh Chapter

John D. Todd, AAC

ACF Chefs Association of Southern Arizona Tucson



In July, Thomas Recinella, CEC, AAC, left, was honored as State University of New York (SUNY) at Delhi's Advisor of the Year for 2009-2010. In addition, seven culinary students were honored for Excellence in Community Service for contributing more

than 1,500 hours of service in the community. Students, from left to right, are: Kenny Liranzo, Julie Hernandez, Chase Devine, Sarah Thurgood, Katherine McGeary, Joe Michaud and Krystal Santiago.

NAVY CULINARY SPECIALISTS AT ACF NATIONAL OFFICE



Sixteen Navy culinary specialists from several galleys and fleets visited the ACF national office in St. Augustine, Fla., Aug. 31. The specialists' galleys and fleets received the Captain Edward F. Ney Memorial Award for Foodservice Excellence at the International Food Service Executives Association (IFSEA) conference in Reno, Nev., in April.

As a reward, specialists enjoyed three weeks of culinary instruction at First Coast Technical College (FCTC) in St. Augustine. There, they completed competency development in advanced garde manger, pastry arts, sauces, hot-food production and plating techniques. They also visited food manufacturing companies, local farms and wineries.

Navy culinary specialists who visited the ACF national office Aug. 31 are, front row, left to right: Glenna Jean Guevarra, USS Tortuga; Ryan Reyes, USS Blue Ridge; Wilson Cacayan, USS Blue Ridge; Niadria Jones, USS John C. Stennis; Sixgtos Rodriques, USS John C. Stennis; Brandon Paris, USS Vandegrift; and Emmanuel Smith, USS Tortuga. Back row, left to right: Mimo Strano, NAS Sigonella; Dominique Kennedy, USS Doyle; Zachary Watkins, USS John C. Stennis; Joseph Jackson, USS John C. Stennis; Charles Vaughn, NAS Pensacola; Kenny Geyer, USS Wyoming (SSBN); Justin Minniear, USS John C. Stennis; Ralph Edwards, USS Tortuga; and Salvatore Napolitano, USS Vandegrift. David Bearl, CCC, CCE, AAC, coordinator for business and industry services, First Coast Technical College, St. Augustine, Fla., is at front far right.

OREGON CHEFS HOLD BBQ COMPETITION



A team from Northwest Culinary Institute, Vancouver, Wash., took first place in the Best BBQ Competition, July 18. From left to right: Aaron Guerra, CEC, Jerry Miller, Amber Brown, Will Wise, Loree Morris and Ric Menegat, CEC.

ACF Chefs de Cuisine Society of Oregon, Inc., held its annual picnic July 18 at Oaks Park, Portland, Ore. A new addition to the festivities this year was the Best BBQ Competition, sponsored by the Oregon Beef Council. Chapter members and friends enjoyed food, games and the heated competition.

Amber Brown, Loree Morris and Jerry Miller, representing Northwest Culinary Institute, Vancouver, Wash., took home first place; Polin Evans, John Eaton, Mike Watkins and Keith Belter from Le Cordon Bleu College of Culinary Arts in Portland placed second; and Kevin Basarab, Kathleen Walser, Mike Horn and Will Evans of Northwest Culinary Institute placed third.

NORTHWEST CHEFS SHOW SKILLS IN COMPETITION

More than 70 chefs and students from Washington and the greater Northwest gathered at Le Cordon Bleu College of Culinary Arts in Seattle, Tukwila, Wash., for a culinary competition hosted by ACF Washington State Chefs Association, June 19. Chefs competed in various competitions for the chance to earn medals and compete in the Western Region finals in Scottsdale, Ariz., in 2011. Elijah Dalager, sous chef at Harbor Crest, Spokane, Wash., and a member of ACF Chefs de Cuisine of the Inland Northwest, earned a gold medal and the Chef of the Year title, and Krista Nakamura, a student at Renton Technical College, Renton, Wash., and a member of ACF Washington State Chefs Association, earned a silver medal and the Student Chef of the Year award.

HOUSTON COUNTRY CLUB CHEFS COMPETE



Houston Country Club staff and guest judges at the club's annual in-house ACF competition, Aug. 23.

More than 20 culinarians competed in Houston Country Club's annual in-house ACF-sanctioned hot food competition, Aug. 23, led by Alex Darvishi, CEC, AAC, the club's executive chef. Ernest Gruch, CMC, AAC; David Kellaway, CMC; Roland

Schaeffer, CEC, AAC, HOF; and Bernard Urban, CEC, AAC, HOF, judged the event.

Twenty-one ACF medals were awarded, and the following top awards were presented: Lyndsey Weatherford received a silver medal and was named Apprentice Champion; Earl Columbus received a gold medal and was named Cook Champion; and Kimo Ibrahim, CCC, took home a gold medal and was named Sous Chef Champion.



Honor Society of the American Culinary Federation

AAC'S 5TH ANNUAL LIFETIME ACHIEVEMENT AWARD GALA

World-class cuisine, fine wines and a beautiful location will mark the American Academy of Chefs 5th Annual Lifetime Achievement Award Gala, honoring Noble Masi, CEPC, CMB, AAC, HOF. The gala will be held 4-8 p.m. Sunday, Oct. 10, at Dale Miller Signature Events, Albany, N.Y.

The Lifetime Achievement Award is presented to an Academy Fellow who has dedicated an entire career to culinary excellence, and who has achieved the highest level of respect and admiration



Masi

throughout the industry. In addition, his/her commitment to providing leadership, motivation and inspiration to colleagues and future culinarians is beyond reproach.

Tickets are available for \$175, donor level, or \$195, benefactor level (name listed in program). For more information, visit www.acfchefs.org/AAC or contact Dale Miller, CMC, WGMC, AAC, (518) 366-3982, chefdalemiller@yahoo.com, or James G.

CompetitiveEdge

Upcoming ACF-Approved Culinary Competitions

Visit the ACF Web site, www.acfchefs.org, for more information and updates.

November 7, 2010

ACF Capital District—Central New York

Site: Albany Marriott, Albany, N.Y.

Chair: Dale Miller, CMC; chefdalemiller@yahoo.com;

(518) 218-0000, x 5330

Categories: W—Wildcard—1 entrée, 30-min. prep, 45-min. cook, plating

November 12-14, 2010

ACF Chefs Association of Arizona Inc.

Site: East Valley Institute of Technology, Mesa, Ariz.

Chair: Eric Watson, CCC, CCE; ewatson@aii.edu;

(602) 331-7632; www.acfaz.org

Categories: A-D, ST2—Student Team State Competition, K1-9, SK1-9, P1,2 SP1,2

November 19-20, 2010

ACF Greater Kansas City Chefs

Site: Johnson County Community College,

Overland Park, Kan.

Chair: Jerry Marcellus, CCC, CCE; jmarcellus@jccc.edu;

(913) 469-8500, x 3611; fax (913) 468-2578

Categories: A, SA, ST2—Student Team State Competition, K1-9, SK1-9, P1

December 10, 2010

Chefs de Cuisine Association of Hawaii Honolulu

Site: Kapiolani Community College, Honolulu

Chair: Alan Tsuchiyama; atsuchi@hawaii.edu; (808)

734-9148; fax: (808) 794-9212; <http://culinary.kcc.hawaii.edu>

Categories: A-D, SA-SD, ST2—Student Team State

Competition, K1-9, SK1-9, SW—Student Wildcard

Category—Individual Mystery Basket

January 14-16, 2011

ACF Fox Valley Chapter

Site: Madison College, Madison, Wis.

Chair: John Johnson, CEC, CCE; jjohnson@matcmadison.edu;

(608) 246-6707

Categories: A-C, E1, F1, 2, ST2—Student Team State Competition, K1-9, P1, 2

Rhoads III, CEC, AAC, (518) 322-1772, chefjrhoads3@nycap.rr.com. All proceeds benefit the AAC's scholarship fund.

HISTORY

Passport to the World

By Leah Spellman Craig

Looking through old photographs and culinary memorabilia he has collected during his 57-year career, Hubert Schmieder, AAC, can hardly believe the things he has accomplished. “The longer I look at this, I say, ‘Is it possible that we do all this in one lifetime?’” says Schmieder, 81.

His story begins in the Black Forest region of Southwest Germany during World War II. He was 14 years old May 1, 1943, when he began his three-year apprenticeship under Herman Beck, a German master chef.

“When you are young, your mind is so small. I didn’t focus on how big the war was,” Schmieder says. “I just peeled potatoes, picked mushrooms and learned to cook being frugal—a lesson that has stayed with me all my life.”

After the war, Schmieder worked as a civilian for the U.S. military for about five years. Food, as it was for most of his life, was a precious commodity and hard to come by. He became friends with several German-speaking American soldiers who gave him spices and other items that he traded with the local butcher for meat.

Networking and being involved in member organizations proved fruitful early in Schmieder’s career. In 1951 he met the president of the Swiss Chefs Association at the *Internationale Kochkunst Ausstellung* (IKA) in Frankfurt, Germany, and a year later, with his World Association of Chefs Societies (WACS) “passport” in hand, he went to Switzerland to work for two years.

When he returned to Germany, he worked at the guest house of the Federal Republic of Germany in Bonn, West Germany. He cooked at state dinners for dignitaries from

around the world, including the presidents of West Germany and India and the king and queen of Greece.

In 1956, Schmieder’s connections brought him to America. Sponsored by the management of Marott Hotel, Indianapolis, which had seen his menus and photos in a German chef magazine, he came to the U.S. to work as a cook at the hotel.

From the mid 1960s through the late 1980s, Schmieder worked at various hotels and restaurants. He continued competing, as he had in Switzerland where he won his first gold medal in 1954. He won an individual gold medal at the 1960 IKA, and competed as a member of the 1964 U.S. team. He was U.S. team captain at the 1966 Pan-American games in Miami.

Schmieder is passionate about the benefits of attending shows such as the IKA that bring the world’s best together. He has attended every IKA except one in the past 50 years, and already has his hotel room booked in Erfurt, Germany, for the 2012 competition.

Schmieder joined the American Culinary Federation (ACF) while working at Adam’s House, Adamsburg, Pa. In the 1960s, he worked with close friends Paul Laesecke, AAC, HOF, Willy Rossel, AAC, HOF, Otto Spielbichler and others to increase ACF’s membership and involvement in WACS. He served as president of ACF Pittsburgh Chapter, ACF Harrisburg Chapter and ACF Greater Indianapolis Chapter, where he is still a member.

Schmieder spent the last years of his working career as a chef-instructor at Purdue University, West Lafayette, Ind., and was the first professional chef to work for the school. In the hospitality and tourism management department he spread his message of



Schmieder

stewardship. His first mission: stop students from using garbage disposals. Schmieder is most well-known for introducing ostrich meat to chefs and consumers in America and around the world while at Purdue.

“I would fly all over the world and come back late Monday, and Purdue would let me do that,” says Schmieder, still surprised. “I traveled to Tokyo, Austria, Africa, Taiwan, Israel, Canada and other places to show them how to cut and cook with ostrich. I became known as the ‘big bird chef.’”

In 2000, after 57 years in the culinary industry, Schmieder retired, and was named chef emeritus of Purdue University. He now lives in Lafayette, Ind. Five years ago, he was named to the Honorable Order of the Golden Toque.

He attended the 2010 ACF National Convention in Anaheim, Calif., to connect with fellow chefs and friends—citing those connections as one of the most important aspects of his career—and to be inducted into the American Academy of Chefs. He also received a Cutting Edge Award.

Looking back, Schmieder is pleased with his career, but there are some things that sadden him, including the elimination of home-economics classes in schools, food waste and the lack of technical skills of many young chefs. He urges students to get to know older chefs and to learn from them.

And he hopes students discover the value of member organizations. “My life, it was really amazing,” Schmieder says. “For the average chef, it is absolutely doable. By being a member of organizations such as ACF and WACS, you get immediate recognition around the world. The basic knowledge of cookery is global, and it connects us.”

CERTIFICATION

Certification's Next Step: CEC® Accreditation

By Derek Spendlove, CEPC, CCE, AAC

Are you a chef? Do you aspire to be a certified executive chef? What characteristics or skills does a certified executive chef possess? These questions were the driving force behind ACF's decision to create an autonomous Certification Commission to guide and strengthen the credibility of the certification program through the accreditation process.

Anyone can call himself or herself "executive chef," but earning the title as an ACF Certified Executive Chef® (CEC®) indicates that a chef is a proven professional: one who excels in leadership, management and the motivation of employees, has essential knowledge of the industry, and has successfully demonstrated culinary skills in the kitchen.

"Being a CEC means I'm recognized by my peers as someone who has earned my title through training and experience. It also means I'm committed to staying on top of my profession with continuing education," says Samuel Mudd, CEC, CCE, chef-instructor at Sullivan University, Louisville, Ky.

Three years ago, the Certification Commission was tasked with fine-tuning policies and procedures of the CEC designation. The commission, drawn from all facets of the culinary industry, reviewed relevant documentation and identified areas for review and enhancement. Within

the commission, subcommittees were formed to address each aspect of the certification process, as well as define the role of a chef at an executive chef level.

The Written Exam Subcommittee authored the new written exam that was launched at the 2009 ACF National Convention in Orlando, Fla. The Practical Exam Subcommittee reviewed and analyzed the practical exam process, and identified a need to enhance procedures by developing a more objective score sheet that will enable candidates to better understand their strengths and weaknesses during the exam. Many other subcommittees contributed, as well.

The culmination of all the hard work and long hours came on Sept. 30, 2009, when the ACF Certification Commission submitted an application to accredit the designation of certified executive chef by the National Commission for Certifying Agencies (NCCA). NCCA is a division within a larger organization known as ICE, the Institute of Credentialing Excellence (www.credentialingexcellence.org). "The Institute for Credentialing Excellence (ICE) advances credentialing through education, standards, research, and advocacy to ensure competence across professions and occupations."

NCCA accredits hundreds of certification programs in various professional arenas.



With NCCA accreditation, the certified executive chef designation that Jacques Wilson, CEC, AAC, earned in 1995 will gain credibility and value in the industry.

By inviting the oversight of and including the resources of NCCA, we have enhanced the value and power of our certification even beyond, but especially within, the culinary industry. The time has come for certified chefs to share the same level of professional distinction that many other professionals do, and this is a giant step toward that goal.

All along, the commission strived to establish procedures for open communication with our membership. The commission has shared successes with the membership, listened to their suggestions and made the necessary changes derived from the excellent feedback.

This is truly an historic event for our organization. Bringing certification to the forefront of the culinary industry and to a higher place professionally is a monumental accomplishment for ACF. This lengthy and complex process would not have been possible without the vision of the board of directors, the groundwork laid by Immediate Past President John Kinsella, CMC, CCE, WGMC, AAC, and the tremendous support of our membership. On behalf of the Certification Commission, I commend all the members who have participated in the various aspects of the ACF certification program.

Derek Spendlove, CEPC, CCE, AAC, is chair of the Baking & Pastry Arts Program at Sullivan University, Louisville, Ky., and serves as chair of the ACF Certification Commission.

WATCH THE VIDEO

ACF certification is not only a benchmark for personal and professional achievement but is recognized as a standard of excellence in the industry. Two ACF chefs, Russell Scott, CMC, WGMC, and Erica Lattimore, CC, share their views on certification. This is a great tool for chapter leaders to show at monthly meetings to support and encourage the certification program. Click "Play Video," or visit the certification page on the ACF website.



Play Video



Preparing for the Culinary World Cup

By Michelle Whitfield

In just a few weeks, the U.S. will compete against other countries at the Culinary World Cup, which takes place Nov. 20-24 in Luxembourg. ACF Culinary Team USA has devoted a lot of time and energy to preparing for this international competition.

"The theme for the table design and dishes will focus on the harvest season and the bounty of American foods," says Steve Jilleba, CMC, CCE, AAC, ACF Culinary Team USA manager. "Marcos Cruz, an artist/sculptor based in Winter Springs, Fla., the team's visual art design consultant, has created a centerpiece that gives the impression of flowing wheat or reeds, with lighting incorporated in the reeds. The team will use white plates and platters, and the tabletop and risers will be covered in white spandex. This is a clean, modern look, with the focus on the food."

"In developing the menu, it is important that the dishes complement each other,

with the same flavor profile," says Joseph Leonardi, CEC, ACF Culinary Team USA captain. "The team will focus on clean, solid cooking techniques to enhance the flavors of the ingredients."

For the hot kitchen, all teams will prepare and serve 105 portions, under new rules. In the past, 80% of the product could be prepared outside the kitchen; now, 100% must be completed in the kitchen, including the butchery of fish and all pastry decoration.

"ACF Culinary Team USA's menu for the hot kitchen includes Alaska halibut with seasonal vegetables, such as cauliflower and cabbage (during this time of year, vegetables achieve their fullest and boldest flavors), and will incorporate bacon and some smoked shredded halibut from the trim of the fish," Jilleba says. "The approach is to do a great sautéed fish with complementary ingredients that enhance the flavor of the fish."

He says the team's main course will feature lamb. "The team will roast two loins together with a center filling of spinach and other aromatics. It will also serve a lamb meatball flavored with fresh herbs and filled with a braised lamb neck and a small piece of foie gras. When the meatball is cut open, the filling will ooze out, creating a 'wow' effect. The dish will also include glazed puréed root vegetables.

"The dessert plays off peanut butter and jelly (strawberry sorbet), with banana, chocolate, caramel and a lime marshmallow, creating a mélange of intense flavors."

With the support of ACF members, chapters and partners, Team USA has been able to dedicate more time and energy to practice sessions. Let's wish the team members much luck in this endeavor.



ACF Culinary Team USA welcomes **Mark Morgan**, a U.S. Army master sergeant based at Fort Monroe, Va., as the team's new pastry chef. Morgan brings vast experience in international culinary competition to the team.



Morgan

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**If provided you may receive e-mail notices of products and special offers from ACF sponsors and exhibitors.*

SELECT THE CONFERENCE(S) YOU PLAN TO ATTEND:

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FULL REGISTRATION PACKAGE includes access to 1.5-hour seminars and demos, general session, trade show, icebreaker reception, 2 breakfasts, 1 brunch, 2 lunches and the awards gala. Does not include AAC dinner.

Early registration deadlines apply for each event. Please visit www.acfchefs.org for specific dates and registration deadlines unique to each conference.

Member Status	Rewards Rate*	Early Rate	Standard Rate
Culinarian/Professional Culinarian	<input type="checkbox"/> \$300	<input type="checkbox"/> \$400	<input type="checkbox"/> \$500
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Allied/Associate/Enthusiast	<input type="checkbox"/> \$300	<input type="checkbox"/> \$400	<input type="checkbox"/> \$500
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**Rewards Rate restrictions: must be an ACF member in good standing, register and pay by early registration deadline and stay a minimum of three nights in the official conference hotel.*

SPOUSE REGISTRATION PACKAGE* includes icebreaker reception, 1 brunch, 2 lunches and the awards gala.

Spouse's name: _____ ☐ \$250 = _____

**To be eligible for a spouse registration package the ACF member must purchase a full registration package.*

A LA CARTE REGISTRATION OPTIONS

One-Day Conference Program Badge, includes lunch or brunch. **Note:** Program badges may not be purchased with full registration.

Day 1 ☐ Day 2 ☐ Day 3 ☐ # _____ x \$125 = _____

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Breakfast ☐ Day 1, quantity _____ ☐ Day 2, quantity _____ # _____ x \$25 = _____

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